



ST. MARTHA'S ALTAR SOCIETY
OF
OUR LADY OF VICTORY CATHOLIC CHURCH
SEASIDE OREGON

1963



COCK 202

Food Fashions



By
ST. MARTHA'S ALTAR SOCIETY
OF
OUR LADY OF VICTORY CATHOLIC CHURCH
SEASIDE OREGON

1963

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FOREWORD

These recipes have been compiled by the ladies of St. Martha's Altar Society of Our Lady of Victory Catholic Church in Seaside, Oregon.

Our sincere thanks to all who have given of their time, effort and substance to make possible the publication of this book.

We are grateful to our many friends and the Seminary Mothers' Club of Mt. Angel, Oregon who have been so generous in sharing their favorite recipes with us.

It has been impossible to publish all the recipes that were submitted, due to lack of space, and in some instances, unavoidable similarity or duplications. We are sure you will understand.

The Committee.

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BY
ST. MARTHA'S ALTAR SOCIETY
OF
OUR LADY OF VICTORY CATHOLIC CHURCH
SEASIDE, OREGON

PACIFIC YEARBOOK COMPANY
NEHALEM, OREGON
PUBLISHER

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give us
this day
our daily bread

BREADS MAY BE SERVED ROUND-THE-CLOCK.
LATER ON, IN THE BOOK, YOU WILL FIND COFFEE
CAKES, MUFFINS AND QUICK BREADS IN THE
SECTIONS ON BRUNCHES AND COFFEE HOUR.

HINTS

WHEN PUTTING BREAD TO RISE, PLACE IN COLD
OVEN ON RACK. PUT HOT TAP WATER IN A PAN
AND PLACE ON RACK UNDER DOUGH. CLOSE OVEN
DOOR, OVEN WILL BECOME RIGHT TEMPERATURE
AND AIR WILL BE HUMID. DOUGH NEEDS NO COVER
WHEN RISING THIS WAY.

TO PREVENT BREAD CRUST FROM CRACKING, SHEL-
TER FRESH BREAD FROM COLD GUSTS OF AIR OR
SUDDEN DRAFTS AND WINDS ON THE HEATED SURFACE.

PRIZE WHITE BREAD
EASY AND FOOL-PROOF

2 TEASPOONS SUGAR
1/2 CUP LUKEWARM WATER
2 CAKES COMPRESSED YEAST

4 CUPS LUKEWARM WATER
6 CUPS ENRICHED WHITE FLOUR
1/2 CUP SUGAR
1 CUP DRY MILK
2 TABLESPOONS SALT

1/2 CUP SHORTENING
5 1/2 CUPS FLOUR (APPROXIMATELY)

MIX 2 TEASPOONS SUGAR, 1/2 CUP LUKEWARM WATER AND 2 CAKES COMPRESSED YEAST. LET STAND 10 MINUTES.

ADD 4 CUPS LUKEWARM WATER, 6 CUPS ENRICHED WHITE FLOUR, 1/2 CUP SUGAR, 1 CUP DRY MILK AND 2 TABLESPOONS SALT. BEAT WITH ELECTRIC MIXER.

ADD 1/2 CUP SOFT SHORTENING AND APPROXIMATELY 5 1/2 CUPS FLOUR. MIX TOGETHER INTO A BALL, TURN OUT ON FLOURED BOARD, COVER WITH A GREASED BOWL AND LET REST 15 TO 20 MINUTES.

KNEAD WELL, ADDING AS LITTLE FLOUR AS POSSIBLE TO KEEP FROM STICKING. LET RISE UNTIL FULLY DOUBLED. PUNCH DOWN AND LET RISE AGAIN UNTIL NEARLY DOUBLED. SHAPE INTO LOAVES OR BUNS. WHEN DOUBLE IN SIZE, BAKE AT 350 DEGREES FOR 50 MIN. BRUSH WITH BUTTER AS SOON AS REMOVED FROM OVEN.

MRS. FLO WEISS

Harrison's Bakery

BEACH BREAD
MADE ONLY AT LOW TIDE

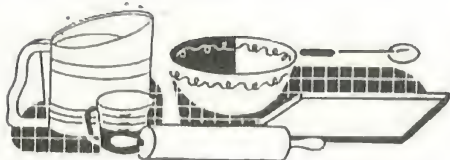
PHONE RE 8-5331

SEASIDE, OREGON

WHOLE WHEAT BREAD

- 1/2 CUP DARK BROWN SUGAR
- 1/2 CUP DARK MOLASSES AND A LITTLE MORE
- 1 EGG
- 3/4 TEASPOON SODA
- 2 TABLESPOONS HOT WATER
- 1 CUP MILK
- 3 CUPS WHOLE WHEAT FLOUR
- 2 TEASPOONS BAKING POWDER
- 1 TEASPOON SALT
- 1 CUP NUTS
- 1 CUP RAISINS

MEASURE SUGAR INTO CUP AND ADD MOLASSES TO FILL, LET IT SEEP THROUGH SUGAR, THEN POUR IN ENOUGH MORE MOLASSES FOR A LEVEL CUP MEASURE. TURN INTO A BOWL. ADD EGG. ADD SODA WHICH HAS BEEN DISSOLVED IN HOT WATER AND STIR WELL, CONTINUE STIRRING WHILE ADDING MILK. SIFT FLOUR WITH BAKING POWDER AND SALT, SAVING OUT 2 TABLESPOONS TO DUST NUTS AND RAISINS. ADD FLOUR TO BATTER, A LITTLE AT A TIME, STIRRING WELL AFTER EACH ADDITION. DREDGE NUTS AND RAISINS IN FLOUR AND ADD TO MIX. POUR INTO GREASED LOAF PAN. BAKE AT 375 DEGREES FOR 1 HOUR.



MRS. ANGELO COSTANZA
ARCH CAPE, OREGON

PORCH SUPPER BRAIDS

- | | |
|--|-------------------------|
| 1 CAKE COMPRESSED YEAST OR 1 PACKAGE DRY YEAST | 3/4 CUP SCALDED MILK |
| 1/4 CUP LUKEWARM WATER | 1 EGG |
| 1/4 CUP SOFT BUTTER | 3 1/2 CUPS SIFTED FLOUR |
| 3 TABLESPOONS SUGAR | 1 EGG |
| 2 TEASPOONS SALT | SESAME SEED |
| 1 TEASPOON ANISE SEED | |

DISSOLVE YEAST IN LUKEWARM WATER. COMBINE BUTTER, SUGAR, SALT, ANISE SEED AND SCALDED MILK IN LARGE BOWL. COOL TO LUKEWARM. ADD 1 EGG, WELL BEATEN, AND DISSOLVED YEAST. BLEND IN FLOUR GRADUALLY. COVER AND LET STAND 10 MINUTES. KNEAD DOUGH ON LIGHTLY FLOURED BOARD UNTIL SMOOTH (5 TO 7 MINUTES). PLACE IN GREASED BOWL AND COVER. IF DESIRED DOUGH MAY BE REFRIGERATED UP TO TWO DAYS. LET RISE IN WARM PLACE 85 TO 90 DEGREES, UNTIL DOUBLE IN BULK, ABOUT 1 1/2 TO 2 HOURS. ROLL OUT ON LIGHTLY FLOURED BOARD TO 1/4 INCH THICKNESS. CUT INTO 1/2 INCH STRIPS, 5 INCHES LONG. SEAL TOP ENDS OF THREE STRIPS - BRAID AND FASTEN ENDS. PLACE ON GREASED BAKING SHEET. BRUSH TOPS OF BRAIDS WITH BEATEN EGG AND SPRINKLE WITH SESAME SEED. LET RISE IN WARM PLACE UNTIL DOUBLE IN BULK, ABOUT 30 TO 45 MINUTES. BAKE AT 400 DEGREES. 12 TO 15 MINUTES. MAKES 2 DOZEN.

HELEN GASTON (MRS. ROBERT)

CORN MEAL BRAID BREAD

MIX UNTIL SHORTENING IS MELTED-

2 CUPS HOT WATER 1 TABLESPOON SALT
6 TABLESPOONS SUGAR 1/2 CUP SHORTENING

DISSOLVE AND ADD TO THE ABOVE MIXTURE-

1 PACKAGE YEAST 1/4 CUP WARM WATER

ADD ALSO-

2 EGGS - WELL BEATEN

SIFT AND ADD TO THE LIQUID MIXTURE-

1 CUP YELLOW CORN MEAL 7 CUPS FLOUR

KNEAD UNTIL ELASTIC AND DOUGH DOESN'T STICK TO HANDS. LET RISE UNTIL DOUBLE IN BULK. PUNCH DOUGH DOWN AND LET SET FOR 10 MINUTES. DIVIDE DOUGH IN HALF. DIVIDE EACH HALF INTO THIRDS. MAKE A BRAID OUT OF EACH THIRD - FORMING 2 LOAVES. GREASE PANS HEAVILY AND SPRINKLE WITH CORN MEAL. PLACE BREAD IN PANS AND LET RISE UNTIL DOUBLE IN BULK. BAKE 45 MINUTES IN 400 DEGREE OVEN.

MARGARET MILLER (MRS. HARRY)

CRUSTY FRENCH BREAD

FIRST MIXTURE-

1 TABLESPOON SHORTENING (NOT OIL)
1 TABLESPOON SALT
2 TEASPOONS SUGAR
1 CUP BOILING WATER

SECOND MIXTURE-

1 CUP LUKEWARM WATER
1 PACKAGE DRY YEAST
1 TEASPOON SUGAR

WHEN FIRST MIXTURE IS COOLED TO LUKEWARM ADD TO SECOND MIXTURE. GRADUALLY ADD 6 CUPS SIFTED FLOUR. KNEAD UNTIL SMOOTH AND DOUGH WILL STAND FIRM. PLACE IN GREASED BOWL, LET RISE TO DOUBLE IN BULK. KNEAD AND CUT DOUGH IN OBLONG SHAPE AND PLACE ON COOKIE SHEET. LET RISE TO DOUBLE BULK. WITH SHARP KNIFE SLASH 3 CUTS ON TOP OF LOAVES. BRUSH TOPS AND SIDES WITH SLIGHTLY BEATEN EGG WHITES. BAKE IN A 400 DEGREE OVEN 15 MINUTES - THEN IN A 350 DEGREE OVEN FOR 45 MINUTES.

MARGE CORNELIUS (MRS. R. B.)

CLOTHES FOR THE SMART WOMAN

Sonia Zalk

Seaside, Oregon

Flamingo
Beach
Shop

Phone RE 8-7231

SWEDISH RYE BREAD

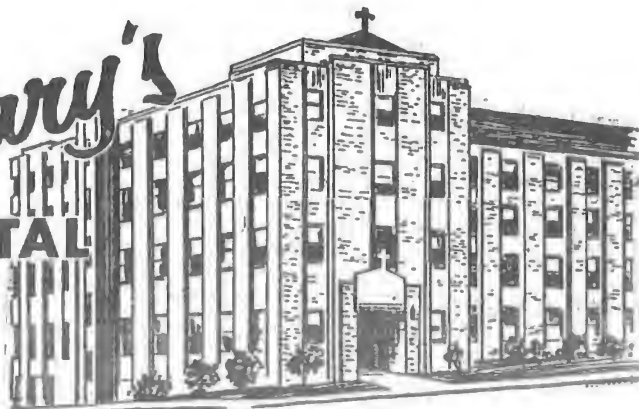
- 2 PACKAGES DRY OR COMPRESSED YEAST
- 1/2 CUP VERY WARM, NOT HOT WATER
- 1 1/2 CUPS HOT WATER, COOLED TO LUKEWARM
- 1/4 CUP BROWN SUGAR
- 1/4 CUP LIGHT MOLASSES
- 2 TABLESPOONS SHORTENING, CRISCO, BUTTER, MARGERINE OR OIL
- 1 TABLESPOON SALT
- 2 1/2 CUP MEDIUM RYE FLOUR
- 2 TABLESPOONS CARAWAY SEED (OPTIONAL)
- 2 TABLESPOONS GRATED ORANGE PEEL
- 3 1/2 TO 4 CUPS SIFTED FLOUR

DISSOLVE YEAST IN WARM WATER. COMBINE WATER, BROWN SUGAR, MOLASSES, SHORTENING, SALT AND RYE FLOUR. BEAT WELL. ADD CARAWAY SEED, ORANGE PEEL AND DISSOLVED YEAST. MIX WELL. STIR IN FLOUR TO MAKE A SOFT DOUGH (BUT KNEADABLE). COVER AND LET REST 10 MINUTES. KNEAD ABOUT 10 MINUTES, COVER AND LET RISE IN WARM OVEN (NO HEAT ON) TILL DOUBLE ABOUT 1 1/2 HOURS. PUNCH DOWN INTO 2 ROUNDS AND PLACE ON WELL GREASED COOKIE SHEETS OR MAKE OBLONG LOAVES IN PANS. LET RISE ALMOST TO TOP OF PANS. BAKE IN MODERATE OVEN 375 DEGREES PREHEATED 25 TO 30 MINUTES. FOR SOFT CRUST BRUSH WITH MELTED BUTTER AND COOL ON RACK.

MRS. MARK E. HUGHES
ARCH CAPE, OREGON

St. Mary's
HOSPITAL

AND
GERIATRIC
DEPARTMENT
WITH



24 HOUR ATTENDANCE

55 BEDS FOR GENERAL HOSPITAL



Approved by—
JOINT COMMISSION ON
ACCREDITATION OF
HOSPITALS

Member of—
OREGON HOSPITAL ASSN.
CATHOLIC HOSPITAL ASSN.

FA 5-4321
1508 EXCHANGE
ASTORIA, OREGON

JAMAICA CORN BREAD

4 TEASPOONS BAKING POWDER
1/4 CUP CRISCO
1/4 CUP SUGAR
1 CUP WHITE FLOUR
1/2 CUP YELLOW CORN MEAL
1 EGG WELL BEATEN
1/2 TEASPOON SALT
1/2 TEASPOON SODA
1 CUP SOUR MILK (THICK)

CREAM CRISCO AND SUGAR AND SALT TOGETHER. ADD EGG - THEN ADD SOUR MILK AND SODA. MIX IN FLOUR, CORN MEAL, AND BAKING POWDER THAT HAVE BEEN SIFTED TOGETHER THREE TIMES. BEAT UNTIL SMOOTH AND TURN INTO WELL GREASED PAN. BAKE IN HOT OVEN (400 DEGREES) FOR 25 MINUTES.

ETHEL LEGAULT
ARCH CAPE, OREGON

GRAHAM AND RYE BREAD

1 PACKAGE DRY YEAST
1 CUP WARM WATER
ABOUT 1 1/2 CUP FLOUR
2 CUPS MORE WARM WATER
1/2 CUP MOLASSES
3 TABLESPOONS MELTED BUTTER
1 TABLESPOON SALT
2 CUPS GRAHAM RYE FLOUR OR 1 CUP WHOLE WHEAT AND
1 CUP RYE
5 TO 5 1/2 CUPS FLOUR

SOFTEN YEAST IN WARM WATER. LET STAND 5 MINUTES. ADD ENOUGH FLOUR TO MAKE A SOFT SPONGE (ABOUT 1 1/2 CUPS.) BEAT WELL. COVER AND LET RISE ABOUT 45 MINUTES. ADD 2 MORE CUPS WATER, MOLASSES, MELTED BUTTER, SALT, AND GRAHAM FLOUR. BEAT SMOOTH. THEN ADD 5 TO 5 1/2 CUPS REGULAR FLOUR, ENOUGH TO MAKE EASILY HANDLED DOUGH. KNEAD DOUGH QUICKLY AND LIGHTLY ON FLOURED BOARD UNTIL SMOOTH AND ELASTIC. PUT IN GREASED BOWL. COVER AND SET IN WARM PLACE TO RISE UNTIL DOUBLE IN BULK, ABOUT 1 1/2 HOURS. WHEN LIGHT DIVIDE INTO 2 EQUAL PORTIONS. SHAPE IN LOAVES. PLACE IN TWO 8 1/2 X 4 1/2 INCH LOAF PANS. COVER, LET RISE TILL DOUBLE IN BULK ABOUT 1 HOUR. BAKE AT 375 DEGREES FOR 50 MINUTES

MRS. ANGELO COSTANZA
ARCH CAPE, OREGON

BERMUDA BROWN BREAD

POUR 2 CUPS BOILING WATER OVER 1 CUP RAISINS AND LET COOL.
ADD-

- 2 TEASPOONS SODA
- 2 1/4 CUPS SUGAR
- 1/2 TEASPOON SALT
- 2 TABLESPOONS SHORTENING
- 1 TEASPOON VANILLA

CREAM ABOVE AND ADD 2 EGGS. POUR RAISINS INTO MIX AND
ADD-

- 4 CUPS FLOUR
- 1/2 CUP CHOPPED NUT MEATS

FILL WELL-GREASED BEER CANS HALF FULL AND BAKE 1 HOUR
AT 350 DEGREES.

JUANITA HEALEA (MRS. H. K.)



BROWN HEALTH BREAD

- 1 CUP BOILING WATER
- 1 CUP BROWN SUGAR
- 2 CUPS WHOLE WHEAT FLOUR
- 1 TEASPOON SALT
- 1 TEASPOON BAKING POWDER
- 1 TEASPOON SODA
- 1 BEATEN EGG
- 1 CUP RAISINS
- 1 CUP NUTS

MIX ALL TOGETHER, BAKE IN LOAF PAN IN MODERATE OVEN FOR
1 HOUR.

MISS MAUDE RAHLES
GEARHART, OREGON

Father Nicholas Deis

Mrs. John Abel

Mr. and Mrs. Carl Apa

Mr. and Mrs. David Auld

Mrs. N. P. Baker

Mr. and Mrs. Richard Baty and Family

Mr. and Mrs. Guyon Blissett

Mr. and Mrs. Jack Bush

Mr. and Mrs. Mike Callahan

Mrs. Peggy Callahan

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Mr. and Mrs. Herman Gillett

Mrs. Olive Graham and Keith Graham

Mrs. Genevieve Harrison

Mr. and Mrs. Claud Henderson

Mrs. Marie E. Hershey

Kevin and Kelly Hertig

HAPPY COOKING



MAGIC BUTTER ROLLS

3 CUPS BREAD FLOUR	1 TABLESPOON SUGAR
1 TEASPOON SALT	3 EGGS
1/2 CUP BUTTER OR SHORTENING	1 TEASPOON VANILLA
1/4 CUP CANNED MILK	1 CUP CHOPPED NUTS
1/4 CUP HOT WATER	1/2 CUP SUGAR
2 YEAST CAKES	

SIFT THE FLOUR AND MEASURE. TO 1 1/2 CUPS FLOUR, ADD SALT AND SHORTENING, COMBINING AS FOR PIE CRUST. COMBINE THE MILK AND HOT WATER, WHEN MIXTURE IS LUKEWARM ADD YEAST AND STIR INTO FIRST MIXTURE, BEATING UNTIL SMOOTH. COVER AND LET STAND FOR 20 MINUTES. THEN ADD EGGS AND BEAT HARD. NOW ADD VANILLA AND THE REMAINING 1 1/2 CUPS FLOUR AND STIR UNTIL SMOOTH. TIE THE DOUGH INTO CHEESE CLOTH (NOT TIGHTLY) AND PUT INTO A DEEP KETTLE OF COOL WATER. LET STAND UNTIL DOUGH COMES TO THE TOP OF THE PAN. REMOVE DOUGH ONTO A PLATTER AND DROP BY TEASPOONFULS INTO THE 1/2 CUP SUGAR AND NUTS MIXED TOGETHER. TWIST INTO A FIGURE 8 AND PUT ON A GREASED COOKIE SHEET. LET STAND 5 MINUTES AND BAKE AT 350 DEGREES FOR 15 TO 20 MINUTES, OR UNTIL GOLDEN BROWN. SERVE VERY HOT.

AGNES KOEHLER (MRS. WILLIS)
LAKE OSWEGO, OREGON

30 MINUTE ROLLS

2 PACKAGES ACTIVE DRY YEAST
1 1/4 CUPS WARM WATER
1/4 CUP SUGAR
2 TABLESPOONS SHORTENING, MELTED AND COOL
1 1/4 TEASPOON SALT
1 EGG
3 CUPS SIFTED FLOUR

IN LARGE BOWL DISSOLVE YEAST IN WARM WATER. ADD SUGAR, SALT AND UNBEATEN EGG. ADD FLOUR GRADUALLY. BEAT WELL WITH ELECTRIC BEATER ON LOW OR MEDIUM SPEED, OR BY HAND WITH LARGE WOODEN SPOON. ADD SHORTENING, BEATING UNTIL THOROUGHLY MIXED. SPOON DOUGH INTO WELL GREASED MUFFIN PANS, FILLING ABOUT 1/3 FULL. LET RISE TO LEVEL OF TOP OF PAN. BAKE IN HOT OVEN, 375 - 400 DEGREES, 15 TO 20 MINUTES. REMOVE FROM PAN. SERVE WARM. MAKES 18 TO 24 ROLLS.

SEMINARY MOTHER'S CLUB
VT, ANGEL, OREGON

BOUFFANT REFRIGERATOR ROLLS

1 CAKE COMPRESSED YEAST
2 CUPS LUKEWARM WATER
1/2 CUP SUGAR
2 TEASPOONS SALT

1 EGG
ABOUT 7 CUPS FLOUR
3 TABLESPOONS MELTED
SHORTENING

DISSOLVE YEAST IN SMALL AMOUNT OF WATER- ADD REST OF WATER, SALT AND SUGAR, WELL BEATEN EGG AND 3 CUPS FLOUR. BEAT WITH EGG BEATER. ADD SHORTENING AND REMAINING FLOUR. KNEAD WELL AND PUT IN TIGHTLY COVERED, WELL GREASED CONTAINER AND SET IN REFRIGERATOR. WHEN READY TO USE, SHAPE INTO ROLLS, BRUSH WITH MELTED SHORTENING, COVER WITH A CLOTH AND SET IN A WARM PLACE TO RISE UNTIL DOUBLE IN BULK (1 1/2 HOURS). BAKE IN OVEN 400 DEGREES FOR 20 MINUTES. IF THIS DOUGH RISES TOO HIGH WHILE IN REFRIGERATOR, WORK IT DOWN WITH HEAVY SPOON AND RE-COVER

SYLVIA BRADY
SEMINARY MOTHER'S CLUB
MT. ANGEL, OREGON



CROWN ROLLS

1 CUP MILK (SCALDED)	2 YEAST CAKES
1/2 CUP SHORTENING	2 WELL BEATEN EGGS
1/2 CUP SUGAR	4 1/2 CUPS FLOUR
1 TEASPOON SALT	

COMBINE SCALDED MILK, SHORTENING, SUGAR AND SALT. COOL TO LUKEWARM, SOFTEN YEAST IN THIS MIXTURE, ADD EGGS, AND FLOUR AND MIX TO A SOFT DOUGH. KNEAD LIGHTLY ON FLOURED BOARD UNTIL SMOOTH AND ELASTIC. PLACE IN GREASED BOWL, COVER AND LET STAND IN WARM PLACE UNTIL IT IS DOUBLE IN BULK. PUNCH DOWN AND LET RISE ABOUT TEN MINUTES. SHAPE INTO BALLS SIZE OF GOLF BALLS. ROLL EACH IN MIXTURE OF 3/4 CUP SUGAR, 1 TEASPOON CINNAMON AND CHOPPED NUTS. PLACE IN WELL GREASED ANGEL CAKE PAN. LET RISE TO DOUBLE IN SIZE. BAKE FOR ABOUT 40 MINUTES, 350 DEGREES. TURN OUT ON PLATE AND LET EVERYONE BREAK OFF THEIR OWN ROLL.

AGNES KOEHLER, (MRS. WILLIS)
LAKE OSWEGO, OREGON

RICH REFRIGERATOR ROLLS (CAN BE MADE INTO CINNAMON ROLLS)

1 1/2 CUPS WATER	2/3 CUP BUTTER OR MARGERINE
1/2 CUP MILK	2 EGGS
2/3 CUP SUGAR	2 CAKES YEAST
1 1/2 TEASPOONS SALT	8 CUPS FLOUR

HEAT WATER AND MILK, ADD BUTTER, SUGAR, SALT, EGGS, AND YEAST. ADD FLOUR AND KNEAD UNTIL STIFF. PUT DOUGH IN GREASED BOWL AND COVER WITH WAXED PAPER AND DAMP CLOTH. REFRIGERATE OVERNIGHT. MAKE UP ROLLS AND LET STAND TWO HOURS. BAKE 20 - 25 MINUTES IN A 375 DEGREE OVEN.

NETTIE HAMMACK (MRS. ROBERT)
SALEM, OREGON

PUFFY POPOVERS

3 EGGS
1 CUP MILK
1 CUP FLOUR
1 TEASPOON SALT

BLEND ABOVE INGREDIENTS WITH ROTARY BEATER UNTIL SMOOTH. POUR INTO 7 CUSTARD CUPS (WELL GREASED). BAKE 450 F. FOR 20 MINUTES. REDUCE HEAT TO 375 F, BAKE 20 MINUTES LONGER. DO NOT OPEN OVEN DOOR. POPOVERS WILL BE CRISP AND VERY BROWN, MOIST INSIDE.

MRS. VIRGINIA CLARK

BAKING POWDER BISCUITS

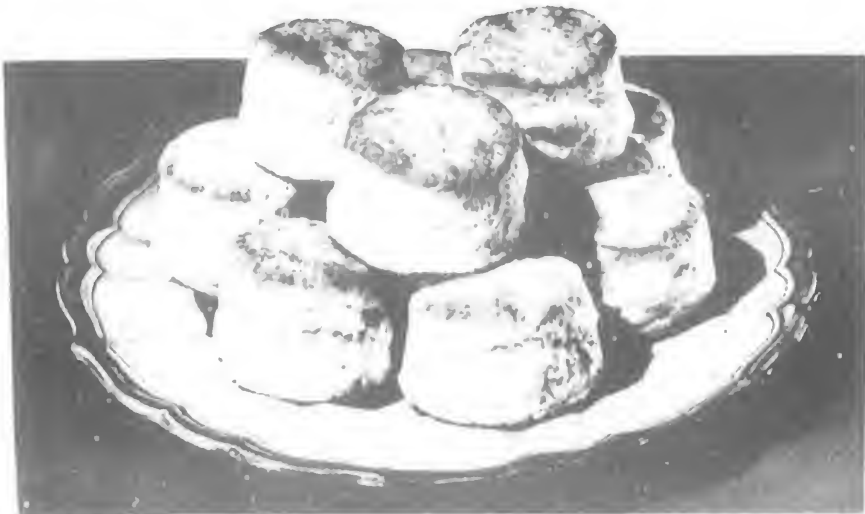
2 CUPS FLOUR
1/2 TEASPOON SALT
4 TEASPOONS BAKING POWDER

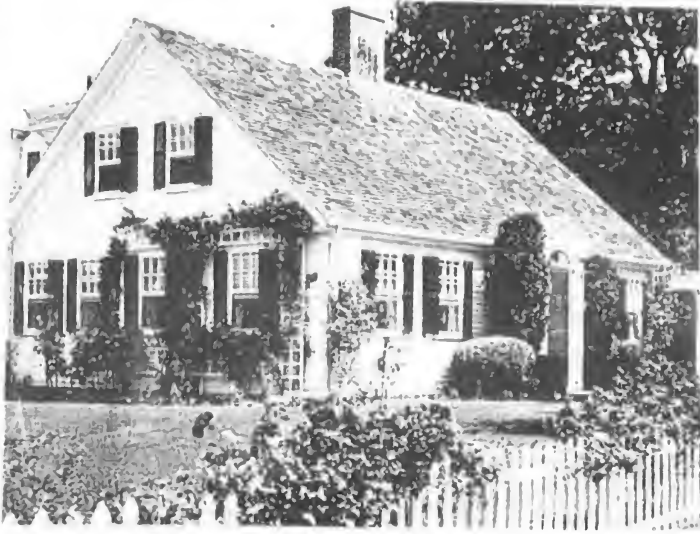
1/2 TEASPOON CREAM OF TARTAR
2 TEASPOONS SUGAR

SIFT THE ABOVE INGREDIENTS 3 TIMES. CUT IN-
1/2 CUP SHORTENING 2/3 CUP MILK

MIX ALL INGREDIENTS TOGETHER AND KNEAD 8 TO 10 TIMES.
ROLL OUT ON FLOURED BOARD AND CUT. BAKE 10 TO 12
MINUTES AT 450 DEGREES.

SYLVIA RAINEY (MRS. J. A.)





DEHNER

REALTY

MOTELS—HOMES—LOTS—FARMS AND BUSINESS
OPPORTUNITIES. VIEW—PROPERTIES

124 SO. HOLLADAY

P.O. BOX 806

PHONE RE 8-6722

SEASIDE, OREGON



beguiling
brunches

BEGUILING BRUNCHES' OFFERS SUGGESTIONS
FOR LOVELY, LEISURELY BREAKFASTS.

COFFEE CAKES, MUFFINS, PANCAKES, WAFFLES,
EGGS, AND CHEESE DISHES ARE TO BE FOUND HERE.

HINTS

TO REMOVE MOLD FROM CHEESE OR BACON, USE
CLOTH DAMPENED IN VINEGAR.

WHEN COOKING LOTS OF BACON, PLACE ON WIRE
RACK IN BAKING PAN, COOK IN OVEN AT 400 DEG-
REES FOR ABOUT 10 MINUTES.

IF YOU KEEP ALL YOUR EGGS IN ONE BASKET,
PENCIL-MARK ALL YOUR LEFT OVER EGGS, SO
THAT YOU WILL USE THEM UP FIRST.



GERMAN SOUR CREAM TWISTS

- 3 1/2 CUPS SIFTED FLOUR
- 1 TEASPOON SALT
- 1 CUP SHORTENING (PART BUTTER)
- 1 PACKAGE ACTIVE DRY YEAST
- 1/4 CUP WARM WATER
- 1 WHOLE EGG AND 2 EGG YOLKS, WELL BEATEN
- 1 TEASPOON VANILLA
- 1 CUP SUGAR
- 3/4 CUP THICK SOUR CREAM

SIFT FLOUR, SALT INTO MIXING BOWL. CUT IN SHORTENING. DISSOLVE YEAST IN WATER, STIR INTO FLOUR MIXTURE WITH SOUR CREAM, EGGS, VANILLA. MIX WELL WITH HANDS. COVER WITH DAMP CLOTH AND REFRIGERATE 2 HOURS. ROLL HALF OF DOUGH ON SUGARED BOARD INTO AN OBLONG 8 X 16" PAN. FOLD ENDS TOWARD CENTER, ENDS OVERLAPPING. SPRINKLE WITH SUGAR, ROLL AGAIN TO SAME SIZE. REPEAT A THIRD TIME. ROLL ABOUT 1/4" THICK. CUT INTO STRIPS 1 X 4" TWIST ENDS IN OPPOSITE DIRECTIONS, STRETCHING DOUGH SLIGHTLY. PUT IN SHAPE OF HORSESHOE ON UNGREASED BAKING SHEET, PRESSING ENDS TO KEEP SHAPE. REPEAT WITH REST OF DOUGH. BAKE AT 375 DEGREES ABOUT 15 MINUTES UNTIL DELICATELY BROWNED. TAKE FROM BAKING SHEET IMMEDIATELY. YIELDS 5 DOZ.

SYLVIA BRADY
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

CINNAMON NUT CRESCENTS

- 1 CUP WARM WATER OR POTATO WATER
- 1 PACKAGE DRY YEAST
- 1/4 CUP SUGAR
- 1 TEASPOON SALT
- 3 1/4 - 3 1/2 CUPS FLOUR
- 1 EGG
- 2 TABLESPOONS SOFT SHORTENING

DISSOLVE YEAST IN WATER. ADD SUGAR, SALT AND ABOUT HALF OF THE FLOUR. BEAT THOROUGHLY 2 MINUTES. ADD EGG AND SHORTENING. BEAT IN REST OF FLOUR. LET RISE. ROLL OUT DOUGH AND SPREAD WITH MIXTURE OF FOLLOWING.

- 3/4 CUP SUGAR
- 3 TEASPOONS CINNAMON
- ENOUGH BUTTER TO MIX THOROUGHLY

ROLL DOUGH AS YOU WOULD FOR ROLLS, CUT THEN TWIST AND PUT IN PAN. SPRINKLE WITH SESAME SEED, OR FROST AFTER BAKED AND SPRINKLE WITH NUTS. BAKE 12 TO 15 MINUTES 400 DEGREE OVEN.

SEMINARY MOTHER'S CLUB
MT. ANGEL, OREGON



SWIRL COFFEE CAKE

1/4 CUP SHORTENING	1 1/2 CUPS FLOUR
3/4 CUP SUGAR	1/2 TEASPOON SALT
1/2 CUP MILK	2 EGGS
2 TEASPOONS BAKING POWDER	

CREAM SHORTENING AND SUGAR, ADD BEATEN EGGS. SIFT DRY INGREDIENTS TOGETHER AND ADD TO SUGAR AND EGGS ALTERNATELY WITH MILK.. POUR INTO BUTTERED SQUARE CAKE TIN. MAKE TOPPING AS FOLLOWS. MIX TOGETHER, 3 TABLESPOONS FLOUR, 1 TEASPOON CINNAMON, 3 TABLESPOONS SUGAR, 3 TABLESPOONS SHORTENING, 1/2 CUP WALNUTS. CRUMBLE UP AND SPREAD OVER TOP OF BATTER. WITH KNIFE CHOP TO BOTTOM OF PAN - THROUGH BATTER IN SEVERAL PLACES. BAKE 30 TO 35 MINUTES AT 375 DEGREES.

MILDRED STEWART

COWBOY COFFEE CAKE

2 1/2 CUPS FLOUR	1/2 TEASPOON NUTMEG
2 CUPS BROWN SUGAR	1/2 TEASPOON CINNAMON
1/2 TEASPOON SALT	1 CUP SOUR MILK
2/3 CUP SHORTENING	2 EGGS (MEDIUM SIZE)
2 TEASPOONS BAKING POWDER	1 CUP NUTS
1/2 TEASPOON SODA	

COMBINE FLOUR, BROWN SUGAR, SALT AND SHORTENING. MIX UNTIL CRUMBLY. RESERVE 1/2 CUP OF THIS MIXTURE TO SPRINKLE OVER TOP OF CAKE DOUGH BEFORE BAKING. TO REMAINING MIXTURE ADD BAKING POWDER, SODA AND SPICES, MIX WELL. ADD SOUR MILK AND EGGS AND BEAT UNTIL SMOOTH AND FLUFFY (ABOUT 2 MINUTES) WITH ELECTRIC MIXER. (THIS GIVES IT A FLUFFY TEXTURE). ADD 1/2 CUP NUTS. POUR INTO GREASED AND FLOURED PAN (9 X 13). SPRINKLE TOP WITH WALNUTS AND RESERVED MIXTURE. ADD MORE CINNAMON IF DESIRED. BAKE 375 DEGREES ABOUT 45 MINUTES OR UNTIL DONE. CAN BE RE-HEATED IF DESIRED (ADD A SLICE OF BUTTER ON TOP).

MARGARET LEHNER (MRS. WM.)

NUT FILLED BUNS

1 CUP HOT WATER	1 TEASPOON SALT
2 YEAST CAKES	5 CUPS SIFTED FLOUR
3/4 CUP SUGAR	2 EGG YOLKS
1/2 CUP MELTED BUTTER	2 TABLESPOONS MILK
3 EGGS BEATEN	

TAKE 2 TABLESPOONS OF HOT WATER FROM 1 CUP OF HOT WATER - LET IT COOL TO LUKEWARM AND THEN ADD YEAST, DISSOLVE IN A LARGE BOWL. ADD SUGAR TO REMAINING CUP OF HOT WATER, STIR UNTIL SUGAR DISSOLVES, ADD MELTED BUTTER AND LET MIXTURE COOL. ADD THE BEATEN EGGS, BLEND WELL. ADD SALT AND YEAST MIXTURES, MIX WELL, ADD FLOUR. PLACE IN WARM PLACE AND LET DOUGH RISE TO TWICE ITS ORIGINAL SIZE. PLACE DOUGH ON FLOURED BOARD, CUT INTO 5 PARTS AND LET RISE AGAIN TO TWICE ITS SIZE. ROLL OUT EACH PART ON SLIGHTLY FLOURED BOARD 1/4 INCH THICK, CUT INTO 3 INCH SQUARES, FILL WITH NUT FILLING AND FOLD OVER. PLACE ON GREASED COOKIE SHEET AND LET RISE, COVERED WITH CLOTH IN A WARM PLACE UNTIL DOUBLE ITS SIZE. BEAT EGG YOLKS, ADD MILK. AFTER DOUGH HAS RISEN, BRUSH EGG MIXTURE LIGHTLY OVER TOP. BAKE AT 350 DEGREES FOR 30 TO 40 MINUTES OR UNTIL LIGHTLY BROWNED. MAKES ABOUT 3 DOZEN.

FILLING

1 POUND GROUND NUTS
MILK, ENOUGH TO MOISTEN THE NUTS
1 CUP SUGAR

COMBINE THE INGREDIENTS, BRING TO A BOIL AND COOL.

MT. ANGEL SEMINARY
MOTHERS' CLUB



STREUSEL FILLED COFFEE CAKE FILLING AND TOPPING

1/2 CUP BROWN SUGAR	2 TABLESPOONS MELTED
2 TABLESPOONS FLOUR	BUTTER
2 TEASPOONS CINNAMON	1/2 CUP CHOPPED NUTS

MIX SUGAR, FLOUR AND CINNAMON TOGETHER. BLEND IN MELTED BUTTER. STIR IN CHOPPED NUTS. MIX WELL. USE AS FILLING AND TOPPING FOR COFFEE CAKE.

COFFEE CAKE

1 1/2 CUPS FLOUR	1/4 CUP SHORTENING
3 TEASPOONS BAKING	1 EGG
POWDER	1/2 CUP MILK
1/4 TEASPOON SALT	1 TEASPOON VANILLA
3/4 CUP SUGAR	

SIFT FLOUR BEFORE MEASURING. SIFT FLOUR, BAKING POWDER, SALT AND SUGAR TOGETHER. CUT IN SHORTENING UNTIL MIXTURE IS LIKE FINE CORNMEAL. BLEND IN THE WELL BEATEN EGG, MIXED WITH THE MILK. BLEND IN VANILLA AND BEAT JUST ENOUGH TO MIX WELL. POUR HALF THE BATTER INTO A WELL GREASED AND FLOURED HEAVY BAKING PAN. SPRINKLE WITH HALF THE STREUSEL MIXTURE. ADD THE REMAINING BATTER, AND SPRINKLE THE REMAINING STREUSEL MIXTURE OVER THE TOP. BAKE 25 TO 30 MINUTES AT 375 DEGREES IN 6 X 10" PAN.

SYLVIA BRADY
SEMINARY MOTHERS CLUB
MT. ANGEL, OREGON

FIGURINES

SHELLS

AGATES

SEASIDE AGATE SHOP

WITH THE SCENIC FRONT
COLLECTORS PARADISE
SEASIDE, ORE.

NOVELTIES

CURIOS

JOKES

FASHIONABLE COFFEE CAKE

1/2 CUP SHORTENING
3/4 CUP SUGAR
1 TEASPOON VANILLA
3 EGGS
2 CUPS FLOUR, SIFTED
1 TEASPOON BAKING POWDER
1 TEASPOON BAKING SODA
1/2 PINT COMMERCIAL SOUR CREAM
6 TABLESPOONS BUTTER
1 CUP BROWN SUGAR
2 TEASPOONS CINNAMON
1 CUP CHOPPED NUTS

CREAM SHORTENING, SUGAR, AND VANILLA. ADD EGGS, SINGLY, BEATING WELL AFTER EACH ADDITION. SIFT FLOUR, BAKING POWDER AND SODA TOGETHER, ADD TO CREAMED MIXTURE, ALTERNATELY WITH SOUR CREAM, BLENDING WELL. SPREAD 1/2 OF BATTER IN 10 INCH TUBE PAN THAT HAS BEEN GREASED AND LINED ON THE BOTTOM WITH WAX PAPER. CREAM BUTTER, BROWN SUGAR AND CINNAMON TOGETHER. ADD NUTS MIX WELL. SPRINKLE 1/2 OF NUT MIXTURE EVENLY OVER BATTER IN PAN. COVER WITH REST OF BATTER, SPRINKLE ON REST OF NUT MIXTURE. BAKE 350 DEGREES FOR ABOUT 30 MINUTES.

ANN THOENNES (MRS. RUDOLPH)

JEWISH COFFEE CAKE

3/4 CUP MARGARINE	3 CUPS UNSIFTED FLOUR
2 CUPS SUGAR	2 TEASPOONS BAKING POWDER
4 EGGS	1 CUP MILK

CREAM THE MARGARINE, SUGAR AND THE EGGS. (ADD THE EGGS 1 AT A TIME, BEATING WELL.) ADD THE DRY INGREDIENTS ALTERNATELY WITH THE MILK. (I ADD 1 1/2 TEASPOONS VANILLA FOR FLAVOR.) LAYER IN GREASED AND FLOURED ANGEL CAKE PAN WITH A MIXTURE OF 1/2 CUP SUGAR AND 3 TEASPOONS CINNAMON. SWIRL IN WITH A KNIFE. BAKE AT 350 DEGREES FOR 1 HOUR AND 15 MINUTES. THIS HAS ALMOST THE TEXTURE OF A POUND CAKE AND KEEPS WELL.

FLORENCE THOMSON (MRS. CHARLES)

ORANGE COFFEE ROLLS

3 TABLESPOONS SHORTENING	1 YEAST CAKE
1/2 CUP SUGAR	3 EGGS
1/2 TEASPOON SALT	4 CUPS FLOUR
1 CUP SCALDED MILK	

MIX AS YEAST ROLLS. RAISE, FILL AND SHAPE. RAISE UNTIL DOUBLE IN SIZE AND BAKE IN A 350 DEGREE OVEN UNTIL GOLDEN IN COLOR - ABOUT 15 TO 20 MINUTES.

FILLING-

GRATED RIND AND JUICE FROM ONE ORANGE
1 TABLESPOON FLOUR
1 CUP SUGAR
1/2 CUP BUTTER

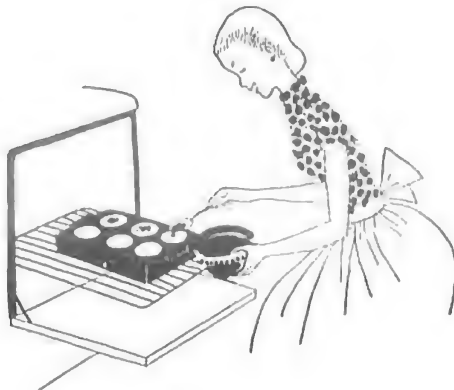
MRS. RICHARD SULLIVAN
SOUTH BEND, INDIANA

DR. HAGEMEIER'S COFFEE CAKE

2 CUPS FLOUR
2 CUPS SUGAR
1/2 CUP SHORTENING
2 TEASPOONS BAKING POWDER
2 EGGS
3/4 CUP MILK

CREAM TOGETHER FLOUR, SUGAR, SHORTENING, AND BAKING POWDER. SAVE ONE-HALF CUP OF THIS MIXTURE FOR TOPPING. MIX TOGETHER EGGS AND MILK AND ADD TO FLOUR MIXTURE. PLACE IN 8-INCH PAN OR MUFFIN TINS. SPRINKLE WITH TOPPING. BAKE IN A 350 DEGREE OVEN FOR 35 MINUTES.

EVA DEIS



WALNUT COFFEE CAKE

3/4 CUP BUTTER	1/2 TEASPOON SALT
1 CUP SUGAR	1 CUP MILK
3 CUPS FLOUR	1 TEASPOON VANILLA
1 EGG	1 TEASPOON GRATED ORANGE RIND
3 TEASPOONS BAKING POWDER	

BEAT TOGETHER BUTTER, SUGAR AND EGGS UNTIL WELL BLENDED. SIFT IN DRY INGREDIENTS ALTERNATELY WITH MILK. ADD VANILLA AND ORANGE RIND. PUT HALF THE BATTER IN A GREASED AND FLOURED ANGEL FOOD CAKE PAN. SPRINKLE HALF THE TOPPING MIXTURE OVER THE BATTER. ADD THE REST OF THE BATTER. SPRINKLE WITH THE REMAINING TOPPING.

TOPPING—

1 CUP BROWN SUGAR	1 1/2 CUPS CHOPPED WALNUTS
2 TABLESPOONS FLOUR	1 TEASPOON CINNAMON
1/2 CUP MELTED BUTTER	

BAKE AT 375 DEGREES FOR 45 MINUTES. LET STAND IN PAN FOR 10 MINUTES BEFORE TURNING ONTO A BREADBOARD, AND THEN ONTO SERVING PLATE SO THAT THE TOPPING IS ON TOP.

IRENE MCKILLIP (MRS. JOHN)
ST. PAUL, OREGON



PINEAPPLE BISCUIT PETAL RING

SO EASY FOR SUCH DRAMATIC RESULTS

2 CANS BETTY CROCKER BISCUITS,
2 CANS PINEAPPLE SLICED (WELL DRAINED)
4 MARASCHINO CHERRIES (OPTIONAL FOR DECORATION)
1/4 CUP BUTTER (MELTED)
1/2 CUP SUGAR
1 TEASPOON CINNAMON

PREHEAT OVEN TO 375 DEGREES. GREASE 9 INCH RING MOLD. GENTLY BEND PINEAPPLE SLICES TO FIT BOTTOM OF MOLD. DIP AND TURN EACH BISCUIT FIRST IN MELTED BUTTER, THEN IN CINNAMON-SUGAR. MAKE TWO LAYERS. BAKE 25 MINUTES. ALLOW TO STAND 5 MINUTES BEFORE INVERTING TO SERVING PLATE.

ROSALIE WEATHERS (MRS. DON)
SALEM, OREGON

CINNAMON BALLS

2 CUPS CRUSHED CORNFLAKES)	
1 CUP BUTTER OR MARGARINE)	
1/3 CUP SUGAR)	BLEND TOGETHER
2 TEASPOONS VANILLA)	
2 CUPS SIFTED CAKE FLOUR)	
1 TEASPOON CINNAMON)	SIFT TOGETHER

COMBINE THE ABOVE MIXTURES TOGETHER. ADD 1 CUP FINELY CHOPPED PECANS AND SHAPE INTO SMALL BALLS. BAKE AT 350 DEGREES 20 TO 25 MIN. ROLL IN POWDERED SUGAR WHILE WARM.

MRS. FLO WEISS

VELVETY MAPLE BARS

1 CUP MILK
2 TABLESPOONS SHORTENING
2 TABLESPOONS SUGAR
1 TEASPOON SALT
1 PACKAGE FLEISCHMANN'S ACTIVE DRY YEAST
1/4 CUP WARM WATER (SOAK YEAST IN THIS)
1 EGG - WELL BEATEN
3 1/2 CUPS FLOUR (APPROXIMATELY)

SCALD MILK AND ADD SHORTENING, SUGAR AND SALT. STIR, AND LET SET UNTIL LUKEWARM. ADD YEAST WHICH HAS BEEN DISSOLVED IN THE WARM WATER, ALSO BEATEN EGGS. MIX WELL. ADD FLOUR MIXTURE AND WORK INTO SOFT DOUGH. BRUSH WITH OIL AND SET IN WARM PLACE TO RISE, (ABOUT 45 MINUTES TO 1 HOUR). IT SHOULD BE ALMOST DOUBLE IN BULK. TURN OUT ON FLOURED BOARD AND ROLL UNTIL 1/2 INCH THICK. CUT INTO BARS ABOUT 2" X 5". PLACE ON OILED WAX PAPER TO RISE (UNTIL DOUBLE IN HEIGHT). FRY IN HOT (375 DEGREES) WESSON OIL ABOUT 3 MINUTES, TURNING ONCE. DRAIN ON ABSORBENT PAPER TOWELS. FROST WITH FOLLOWING ICING.

ICING FOR MAPLE BARS

1 1/2 CUPS POWDERED SUGAR
2 TEASPOONS MAPLE FLAVORING AND ENOUGH COLD WATER TO MAKE SPREADING CONSISTENCY. ICE BARS WHILE STILL WARM.

MARGARET LEHNER (MRS. WM.)

FINNISH BISCUIT

1/2 CUP BUTTER
2 CUPS MILK
1 YEAST CAKE
1 CUP SUGAR

1/2 TEASPOON CARDAMON SEED
1/2 TEASPOON SALT
4 EGG YOLKS (BEATEN LIGHTLY)
8 CUPS FLOUR

MELT BUTTER IN ONE CUP HOT MILK AND SET ASIDE. ADD ONE YEAST CAKE TO ONE CUP COOL MILK. THEN ADD AND STIR WELL - SUGAR, CARDAMON SEED, SALT, AND EGG YOLKS. COMBINE THE TWO SETS OF LIQUIDS IN A LARGE BOWL, THEN ADD FLOUR. KNEAD INTO A STIFF DOUGH AND LET STAND OVERNIGHT. IN THE MORNING, DIVIDE THE DOUGH INTO SIX PIECES, ROLL OUT INTO STRIPS ABOUT 1 1/2 INCHES WIDE. USING THREE STRIPS FOR EACH LOAF, BRAID THEM, TUCKING UNDER THE ENDS. SET ON A GREASED COOKIE SHEET. COVER DOUGH LIGHTLY AND LET RISE ABOUT AN HOUR. BAKE AT 350 DEGREES FOR 35 MINUTES, UNTIL NICELY BROWNED. REMOVE FROM OVEN AND BRUSH TOP WITH SUGAR MELTED IN A LITTLE HOT WATER. SPRINKLE WITH SUGAR AND CINNAMON.

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AT YOUR DESIRE

KEN AND PEGGY GRANT
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HEAVENLY CINNAMON TOAST

- 1 CUP POWDERED SUGAR
- 1 TABLESPOON CINNAMON
- 2 TABLESPOONS SOFTENED BUTTER
- 2 TABLESPOONS SHERRY WINE

CREAM TOGETHER THE SUGAR, CINNAMON, BUTTER, BEAT IN THE WINE. TOAST BREAD ON ONE SIDE, SPREAD UN-TOASTED SIDE WITH MIXTURE. BROIL UNTIL BUBBLY. SERVE AT ONCE. STORE ANY LEFTOVER MIXTURE IN REFRIGERATOR. KEEP IN COVERED CONTAINER - KEEPS WELL.

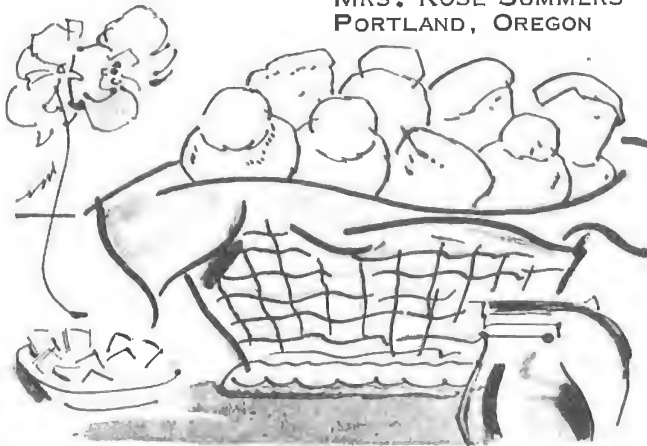
MISS LORETTA SCHINDERLE
PORTLAND, OREGON

AUNT ROSE APPLE SPICED MUFFINS

- | | | |
|---------------------------|---|------------------|
| 2 CUPS FLOUR | } | SIFT
TOGETHER |
| 1/2 CUP SUGAR | | |
| 4 TEASPOONS BAKING POWDER | | |
| 1/2 TEASPOON SALT | | |
| 1/2 TEASPOON CINNAMON |) | |
| | | |
| 1 EGG BEATEN | } | ADD |
| WITH 1/2 CUP MILK | | |
| 2 TABLESPOONS OIL AND | | |
| 1 CUP GRATED APPLE | | |

PUT IN GREASED MUFFIN TINS AND SPRINKLE TOP WITH CINNAMON AND SUGAR. BAKE 400 DEGREES, 15 TO 20 MINUTES.

MRS. ROSE SUMMERS
PORTLAND, OREGON



RAISIN BRAN MUFFINS

1 EGG	1/2 CUP SEEDLESS RAISINS
3/4 CUP MILK	3/4 CUP SIFTED FLOUR
1 CUP BRAN	2 TEASPOONS BAKING POWDER
1 TABLESPOON MOLASSES	1/2 TEASPOON SALT
1 TABLESPOON SHORTENING	(MELTED)

BEAT EGG LIGHTLY AND COMBINE WITH MILK AND BRAN. ALLOW TO STAND 5 MINUTES. ADD MOLASSES, SHORTENING AND RAISINS. SIFT TOGETHER FLOUR, BAKING POWDER AND SALT. ADD TO EGG MIXTURE AND STIR ONLY UNTIL ALL FLOUR MIXTURE IS MOISTENED. FILL GREASED MUFFIN TIN 2/3 FULL. BAKE IN A 400 DEGREE OVEN FOR 20 TO 25 MINUTES. MAKES 12 SMALL MUFFINS.

NELLIE CRAUSE

MARYLAND CREAM WAFFLES

2 CUPS FLOUR	4 TEASPOONS BAKING POWDER
1/2 TEASPOON SALT	2 TABLESPOONS SUGAR
2 EGGS	1 3/4 CUPS MILK
1/2 CUP MELTED SHORTENING	

MIX AND SIFT DRY INGREDIENTS TOGETHER. ADD MILK WHICH HAS BEEN MIXED WITH WELL BEATEN EGG YOLKS. ADD MELTED SHORTENING. BEAT UNTIL ALL LUMPS HAVE DISAPPEARED AND YOU HAVE A SMOOTH BATTER. FOLD IN EGG WHITES THAT HAVE BEEN BEATEN STIFF BUT NOT DRY. BAKE IN HOT WAFFLE IRON THREE MINUTES.

ETHEL LEGAULT
ARCH CAPE, OREGON

COMPLIMENTS OF
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SEASIDE, OREGON

SPICED PANCAKES

- 1 1/4 CUP FLOUR
- 2 1/2 TEASPOONS BAKING POWDER
- 3/4 TEASPOON SALT
- 1/2 TEASPOON NUTMEG
- 3 TABLESPOONS BUTTER OR MARGARINE
- 3 TABLESPOONS SUGAR
- 1 EGG
- 1/4 CUP MILK
- 3/4 CUP ORANGE JUICE

MIX AND BEAT LIKE ANY OTHER PANCAKE BATTER. SAUCE TO POUR OVER THEM IS AS FOLLOWS.

- 1 TABLESPOON CORNSTARCH
- 1/2 CUP SUGAR
- 1/4 TEASPOON SALT
- 1 ORANGE, SECTIONED
- 2 TEASPOONS GRATED ORANGE RIND
- 1 CUP ORANGE JUICE
- 1 TABLESPOON BUTTER OR MARGARINE

HEAT AND SERVE.

MRS. JOHN BRANDES
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

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BUTTERMILK PANCAKES

1 CUP FLOUR (1/2 CAKE FLOUR AND 1/2 PLAIN)
1 EGG
1/2 TEASPOON SODA
1 CUP BUTTERMILK
1/4 CUP OIL
1/4 TEASPOON SALT
1 TEASPOON SUGAR

BEAT EGG, ADD SALT AND SUGAR. ADD BUTTERMILK AND SODA. MIX. SIFT FLOUR IN AND BLEND JUST ENOUGH TO MIX. ADD OIL AND STIR JUST ENOUGH TO MIX. DROP ON GRIDDLE AT 375 DEGREES.

BARBARA APA

SWEDISH PANCAKES

3 EGGS
1 3/4 CUPS MILK
3/4 CUP FLOUR
2 TABLESPOONS SUGAR
1/2 TEASPOON SALT
2 TABLESPOONS BUTTER OR SALAD OIL

BEAT EGGS AND MILK TOGETHER, ADD FLOUR, SUGAR AND SALT, BEAT WELL UNTIL SMOOTH. GREASE LARGE FRY-PAN AND KEEP ON MEDIUM HEAT. POUR FOUR SERVING SPOONS FULL OF BATTER INTO PAN. TILT PAN TO LET BATTER COVER BOTTOM. TURN BEFORE PANCAKES GET BROWN (THIS IS IMPORTANT). SERVE IMMEDIATELY.

JENNIE LERBACK (MRS. RAY)

YEAST PANCAKES

1/2 PACKAGE DRY YEAST
1 TABLESPOON BAKING POWDER
2 CUPS BUTTERMILK
2 TABLESPOONS WARM WATER
1 TABLESPOON SUGAR
2 TABLESPOONS SALAD OIL
1/2 CUP HEAVY CREAM
2 CUPS FLOUR
1/2 TEASPOON SALT
3 EGGS

SPRINKLE YEAST OVER WATER TO SOFTEN. SIFT DRY INGREDIENTS INTO A BOWL. POUR IN BUTTERMILK AND STIR UNTIL SMOOTH. MIX IN YEAST, OIL, AND MIX WELL. BEAT EGGS AND STIR INTO BATTER WITH CREAM.

MARGE HOLLY
PORTLAND, OREGON

BLINTZES

BATTER-

- | | |
|---------------------|--------------------------|
| 3 EGGS | 2 TABLESPOONS SALAD OIL |
| 1 CUP MILK OR WATER | 3/4 CUP SIFTED FLOUR |
| 1/2 TEASPOON SALT | BUTTER OR OIL FOR FRYING |

BEAT EGGS, MILK, SALT AND SALAD OIL TOGETHER. STIR IN THE FLOUR. HEAT A LITTLE BUTTER OR OIL IN A 6 INCH SKILLET. POUR ABOUT 2 TABLESPOONS OF THE BATTER INTO IT, TILTING THE PAN TO COAT THE BOTTOM. USE JUST ENOUGH BATTER TO MAKE A VERY THIN PANCAKE. LET THE BOTTOM BROWN, THEN CAREFULLY TURN OUT ONTO A NAPKIN, BROWNEED SIDE UP. MAKE THE REST OF THE PANCAKES. SPREAD 1 HEAPING TABLESPOON OF ANY OF THE FILLING ALONG ONE SIDE OF THE PANCAKE. TURN OPPOSITE SIDE IN AND ROLL UP LIKE A JELLY ROLL. YOU CAN FRY THE BLINTZES IN BUTTER OR OIL, OR BAKE THEM IN 425 DEGREE OVEN UNTIL BROWNEED. MAKES ABOUT 18. SERVE DAIRY BLINTZES WITH SOUR CREAM.

MEAT FILLING FOR BLINTZES-

- 2 CUPS GROUND COOKED MEAT
- 2 TABLESPOONS GRATED ONION
- 1 EGG
- 1 TEASPOON SALT
- 1/4 TEASPOON PEPPER
- 2 TABLESPOONS MINCED PARSLEY.

MIX ALL INGREDIENTS TOGETHER.

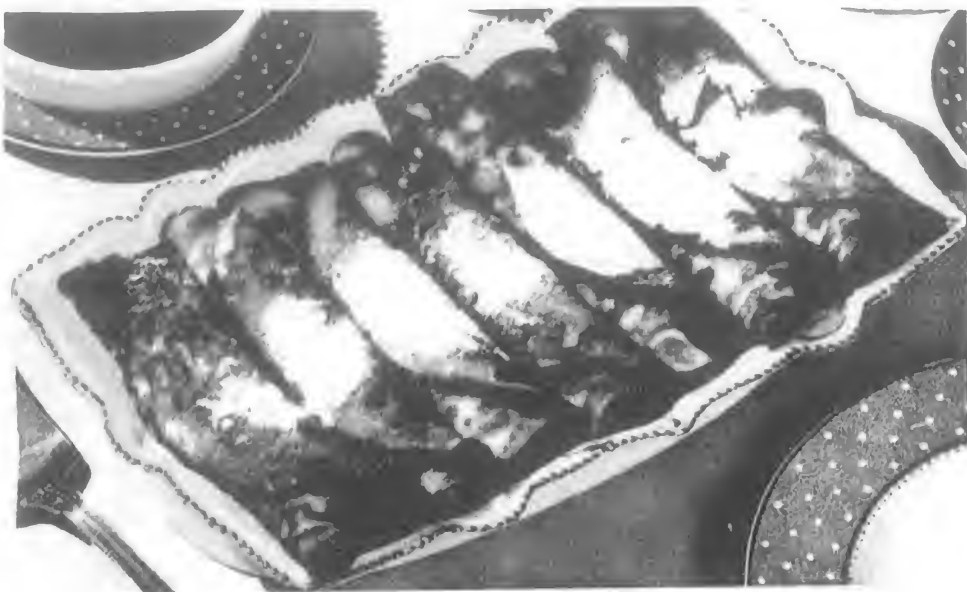
CHEESE FILLING FOR BLINTZES-

- 2 CUPS DRAINED COTTAGE CHEESE
- 1 EGG YOLK
- 3/4 TEASPOON SALT
- 1 TABLESPOON MELTED BUTTER
- 1 TEASPOON LEMON JUICE (OPTIONAL)
- 2 TABLESPOONS SUGAR (OPTIONAL)

BEAT THE EGG YOLK, CHEESE, SALT AND BUTTER TOGETHER. ADD THE SUGAR OR LEMON JUICE IF YOU LIKE. SOME PEOPLE LIKE THEM SWEET, SOME DON'T.

MRS. GEORGE B. MIMS
PORTLAND, OREGON





CREPES-SUZETTE WITH COTTAGE CHEESE

4 EGGS - BEATEN	1 TEASPOON SALT
2 CUPS MILK	2 TEASPOONS SUGAR
2 CUPS SIFTED FLOUR	BUTTER

MIX FLOUR, SALT AND SUGAR. COMBINE WELL BEATEN EGGS AND MILK. ADD GRADUALLY TO THE FLOUR MIXTURE BEATING TO A THIN SMOOTH BATTER. SPOON 3 TABLESPOONS OF BATTER ON A HOT BUTTERED OR GREASED SKILLET. IT WILL BE VERY THIN, TIP PAN SO BATTER WILL COVER THE WHOLE BOTTOM OF THE SKILLET. BROWN LIGHTLY ON BOTH SIDES. SPREAD WITH COTTAGE CHEESE FILLING, ROLL UP AND PLACE IN BUTTERED BAKING DISH. CONTINUE WITH THE REST OF THE BATTER. SPRINKLE WITH POWDERED SUGAR. HEAT THOROUGHLY IN A SLOW OVEN. SERVE TOPPED WITH SOUR CREAM AND STRAWBERRY PRESERVES. MAKES ABOUT 24 PANCKAES.

CHEESE FILLING-

1 POUND DRY COTTAGE CHEESE
 1 OR 2 WELL-BEATEN EGGS
 1/4 TO 1/2 CUP SUGAR
 FEW DROPS VANILLA

MIX ALL INGREDIENTS WELL, ADDING SUGAR TO TASTE.

SEMINARY MOTHERS' CLUB
 MT. ANGEL, OREGON

BAKED EGGS

6 EGGS	DRY MUSTARD
1 SLICE BACON	6 TABLESPOONS HEAVY CREAM
6 CHICKEN LIVERS	SALT
BUTTER	FRESHLY GROUND BLACK PEPPER
CAYENNE PAPPER	

CUT BACON INTO 6 PIECES AND SAUTE UNTIL CRISP. DRAIN AND SAVE BACON, DISCARD FAT. SAUTE CHICKEN LIVERS IN 2 TABLESPOONS BUTTER FOR 5 MINUTES OR UNTIL LIGHTLY BROWNED. PUT 1 LIVER IN EACH OF 6 BUTTERED INDIVIDUAL BAKING DISHES. ADD A FEW GRAINS OF CAYENNE AND PINCH OF MUSTARD TO CREAM AND STIR WELL. PUT 1 TABLESPOON CREAM INTO EACH DISH AND BREAK 1 EGG IN ON TOP OF THE CREAM. SEASON WITH SALT AND PEPPER. PUT A PIECE OF BACON ON TOP OF EACH EGG. COVER THE BAKING DISHES AND BAKE EGGS IN A MODERATE OVEN 375 DEGREES FOR 10 MINUTES OR UNTIL EGGS ARE SET. CUSTARD CUPS COVERED WITH FOIL MAY BE USED INSTEAD OF INDIVIDUAL CHINA BAKING DISHES.

MRS. HAZEL BELSER
GEARHART, OREGON

EGGS A LA SWISS

6 EGGS
2 TABLESPOONS BUTTER
6 TABLESPOONS CREAM
SALT AND CAYENNE
1/2 TO 1 CUP GRATED DRY CHEESE

SPREAD BOTTOM OF BAKING DISH WITH BUTTER. SPRINKLE LAYER OF GRATED CHEESE AND BREAK EGGS ONTO CHEESE, BEING CAREFUL NOT TO BREAK EGG YOLKS. POUR CREAM OVER EGGS THEN MORE GRATED CHEESE. SEASON WITH SALT AND CAYENNE. BAKE IN SLOW OVEN, 325 DEGREES UNTIL EGGS ARE SET BUT NOT HARD. SERVE FROM BAKING DISH. GOOD SERVED WITH LINK SAUSAGE.

CONNIE MCCLURE (MRS. JACK)
So. LAGUNA, CALIFORNIA

CHEESE AND EGGS

1 CUP CREAM
6 EGGS
SALT AND PEPPER

2 TABLESPOONS GRATED
CHEESE

PUT THE CREAM INTO A FRYING PAN AND LET IT HEAT TO THE BOILING POINT, THEN BREAK IN, CAREFULLY, THE EGGS. LOWER THE HEAT UNDER THE EGGS AND COOK UNTIL THEY ARE SET, SPOONING THE CREAM OVER THE TOP. PLACE ON HOT PLATTER. TO THE CREAM LEFT IN PAN, ADD THE GRATED CHEESE AND SEASONINGS. STIR UNTIL MELTED AND POUR OVER THE EGGS.

BEVERLY WALCH (MRS. J.L.)

SCRAPPLE

1 POUND PORK PIECES
1 QUART WATER
2 TEASPOONS SALT
2/3 CUP CORNMEAL

1/2 TEASPOON MINCED SAGE
1/2 TEASPOON THYME
2 TABLESPOONS MINCED
ONION

COOK PORK UNTIL TENDER IN SALTED WATER. STRAIN BROTH INTO DOUBLE BOILER TOP, BRING TO A BOIL OVER DIRECT HEAT AND GRADUALLY ADD CORNMEAL AND COOK UNTIL THICKENED. CHOP OR CUT MEAT FINE, COMBINE WITH OTHER INGREDIENTS AND COOK IN DOUBLE BOILER 1 HOUR. POUR INTO CANS OR PANS TO MOLD. SLICE AND FRY ACCORDING TO DIRECTIONS FOR FRIED MUSH. FOR VARIATIONS - PARSLEY OR OTHER SEASONINGS MAY BE SUBSTITUTED.

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PRESCRIPTIONS FILLED FOR
CHILDREN AND ADULTS

TOM CAREY



luncheons
with a flair

LUNCHEONS! DO IT WITH FLAIR FOR FAMILY OR GUESTS. ON THE FOLLOWING PAGES ARE SUGGESTIONS FOR SALADS, HOT DISHES, SOUPS AND SANDWICHES.

HINTS

WHEN MAKING TOMATO SOUP--ALWAYS ADD HOT TOMATO TO COLD MILK TO PREVENT CURDLING.

SPREADING TRICK FOR PEANUT BUTTER--ADD A TEASPOON OF HOT WATER, JUST BEFORE SPREADING ALSO MAKES THE PEANUT BUTTER GO FURTHER.

EGG-PEELING TIP--ADD SALT TO THE WATER IN WHICH EGGS ARE HARD COOKED. YOU HARDEN THE SHELL AND MAKE IT EASIER TO PEEL OFF.

BAKED CRAB AND SHRIMP

- 1 MEDIUM SIZE GREEN PEPPER, CHOPPED
- 1 MEDIUM SIZE ONION, CHOPPED
- 1 CUP CELERY, CHOPPED
- 1/2 CUP PIMENTO, CHOPPED
- 1-6 1/2 OUNCE CAN CRAB MEAT, FLAKED
- 1-5 3/4 OUNCE CAN SHRIMP
- 1/2 TEASPOON SALT, DASH OF PEPPER
- 1 TEASPOON WORCESTERSHIRE SAUCE
- 1 CUP MAYONNAISE
- 1 CUP BUTTERED BREAD CRUMBS

COMBINE INGREDIENTS (EXCEPT CRUMBS). PLACE IN INDIVIDUAL SEASHELLS OR SMALL BAKING DISHES. SPRINKLE WITH BUTTERED CRUMBS. BAKE 350 DEGREES FOR 40 MINUTES. (THIS IS AN EXCELLENT LUNCHEON DISH AND CAN BE COMBINED THE DAY BEFORE.)

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BAKED CHICKEN SALAD

SERVED HOT

- 2 CUPS CUBED COOKED CHICKEN
- 1 CUP CUBED CELERY
- 1/2 CUP TOASTED ALMONDS
- 1/2 TEASPOON SALT
- 2 TABLESPOONS GRATED ONION
- 2 TABLESPOONS LEMON JUICE
- 1 CUP MIRACLE WHIP
- 1/2 CUP WATER CHESTNUTS.
- 1/2 CUP GRATED AMERICAN CHEESE
- 1 CUP CRUSHED POTATO CHIPS

COMBINE INGREDIENTS, TOSS LIGHTLY TOGETHER. PLACE IN CASSEROLE. TOP WITH CHEESE AND CHIPS. BAKE 10 TO 15 MINUTES AT 350 DEGREES. SERVE OVER CHOW MEIN NOODLES. SERVES 6 TO 8.

BLANCHE McDONALD

CHEESE SOUFFLE

MAKE A WHITE SAUCE OF-

- 2 TABLESPOONS OF BUTTER
- 4 TABLESPOONS OF FLOUR
- 1/2 TEASPOON SALT
- 1 CUP MILK

BLEND IN-

- 1 CUP GRATED CHEESE
- 1/2 TEASPOON DRY MUSTARD

STIR IN-

- 3 WELL BEATEN EGG YOLKS

FOLD INTO-

- 3 STIFFLY BEATEN EGG WHITES TO WHICH HAS BEEN ADDED
- 1/4 TEASPOON CREAM OF TARTAR

POUR INTO WELL GREASED 8 INCH CASSEROLE. BAKE 1 HOUR AT 325 DEGREES.

ANNE SIEVERTS

HOT CRAB SOUFFLE

- | | |
|-------------------------|---------------------|
| 8 SLICES BREAD | 1/4 CUP ONION |
| 2 CUPS CRAB, SHRIMP, | 3 CUPS MILK |
| HAM OR TUNA | 4 EGGS |
| 1/2 CUP MAYONNAISE | 1 CAN MUSHROOM SOUP |
| 1 GREEN PEPPER, CHOPPED | GRATED CHEESE |
| 1 CUP CELERY | PAPRIKA |

TRIM THE CRUSTS FROM BREAD. COVER THE BOTTOM OF A BAKING DISH WITH THE BREAD. MIX THE CRAB, MAYONNAISE, ONION, GREEN PEPPER, CELERY AND ONION AND SPREAD OVER THE BREAD. PLACE SLICES OF BREAD OVER THE CRAB MIXTURE. MIX THE EGGS, MILK AND MUSHROOM SOUP AND POUR OVER THE MIXTURE. PLACE IN THE REFRIGERATOR OVER NIGHT. BAKE AT 325 DEGREES FOR 15 MINUTES. TAKE FROM THE OVEN AND SPOON THE LIQUID OVER THE TOP. TOP WITH THE CHEESE AND PAPRIKA. BAKE FOR 1 HOUR AT 325 DEGREES. THIS WILL MAKE 12 SERVINGS.

ALICE BUSH (MRS. JACK)



TUNA-CASHEW NUT CASSEROLE

- 1 3-OUNCE CAN CHOW MEIN NOODLES (SAVE 1/2 CAN)
- 1 CAN MUSHROOM SOUP (RINSE WITH 1/4 CUP WATER)
- 1 CAN TUNA FISH
- 1/4 POUND CASHEW NUTS
- 1 CUP DICED CELERY
- 1/4 CUP MINCED ONION
- DASH OF SALT, PEPPER

MIX ALL INGREDIENTS TOGETHER AND PLACE IN CASS
PLACE REMAINING 1/2 CAN OF NOODLES ON TOP AND
40 MINUTES AT 325 DEGREES.

ADELE WOOD (MRS. CHARLES)

MARYLAND DEVILED CRAB

- 1 TABLESPOON BUTTER
- 1 TABLESPOON FLOUR
- 3/4 CUP LIGHT CREAM OR TOP MILK
- 1 BEATEN EGG YOLK
- 1 6 1/2 OUNCE CAN CRAB MEAT FLAKED
- 1 TEASPOON WORCESTERSHIRE SAUCE
- 1/2 TEASPOON PREPARED MUSTARD
- 1 2 TEASPOON SALT
- FEW GRAINS PEPPER
- 1 TEASPOON FINELY CHOPPED ONION
- 1 TABLESPOON FINELY CHOPPED GREEN PEPPER
- 1 TEASPOON LEMON JUICE
- 1/4 CUP BUTTERED BREAD CRUMBS

MELT BUTTER, STIR IN FLOUR. ADD CREAM AND COOK UNTIL THICKENED. ADD SMALL AMOUNT OF HOT MIXTURE TO EGG YOLK, THEN STIR EGG INTO REMAINING HOT MIXTURE. ADD CRAB MEAT AND SEASONING. COOK 3 MINUTES STIRRING CONSTANTLY. ADD ONION, GREEN PEPPER AND LEMON JUICE. FILL GREASED CASSEROLE WITH HOT MIXTURE. TOP WITH BUTTERED CRUMBS AND SPRINKLE WITH PAPRIKA. BAKE AT 400 DEGREES ABOUT 10 MINUTES UNTIL CRUMBS ARE BROWN.

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CHICKEN CASHEW CASSEROLE

- 1 CUP CUT-UP COOKED CHICKEN OR TURKEY
- 1 10-OUNCE CAN UNDILUTED CONDENSED CREAM OF MUSHROOM SOUP
- 2 TABLESPOONS TOMATO PASTE
- 1 1/2 CUP COARSELY CUT CELERY
- 1 TABLESPOON MINCED ONION
- 1/2 POUND COARSELY CHOPPED CASHEW NUTS (SALTED OR UNSALTED)
- SALT AND PEPPER TO TASTE
- 30 CRISP ROUND SCALLOPED CRACKERS, COARSELY CRUMBLED (ABOUT 2 CUPS CRUMBS)

HEAT OVEN TO 325 DEGREES. MIX CHICKEN, SOUP, TOMATO PASTE, CELERY, ONION, NUTS, PEPPER AND SALT. IN 1 1/2 QUART CASSEROLE, PLACE LAYERS OF CHICKEN MIXTURE AND CRUMBS - ENDING WITH CRUMBS. BAKE UNCOVERED 40 MINUTES. SERVES 4 OR 5.

HAZEL ROLISON (MRS. L.H.)

CHICKEN ALMOND WITH RICE

- 2 POUNDS DICED CHICKEN
- 1 GREEN PEPPER CUBED
- 2 LARGE ONIONS MINCED
- 2 SMALL PACKAGES OF DEHYDRATED CHICKEN NOODLE SOUP
- 6 CUPS BOILING WATER
- 2 CUPS CELERY CHOPPED IN 1/2 INCH PIECES
- 1 CUP RICE
- 1 CUP BLANCHED SHREDDED ALMONDS

BOIL CHICKEN UNTIL JUST DONE. DO NOT OVER-COOK. BONE CHICKEN AND CUBE. SOAK RICE IN WATER 2 HOURS. DRAIN. BROWN CHICKEN, GREEN PEPPER AND ONION IN SMALL AMOUNT OF FAT. PUT DEHYDRATED SOUP IN BOILING WATER. BRING TO BOIL. ADD CELERY, RICE AND ALMONDS. ADD TO BROWNED INGREDIENTS. ADD WATER AS NEEDED TO KEEP MOIST. BAKE AT 350 DEGREES 1 HOUR. SERVES 20

ANN LEWIS (MRS. LEON)

MACARONI LOAF WITH CRAB

DELICIOUS AND ATTRACTIVE FOR LUNCHEON

- 1/2 CUP MACARONI - UNCOOKED
- 1 CUP SCALDED MILK
- 1 CUP SOFT BREAD CRUMBS
- 1 TABLESPOON BUTTER
- 1 TABLESPOON CHOPPED ONION
- 1 TABLESPOON CHOPPED GREEN PEPPER
- 1 TABLESPOON PARSLEY
- 2 EGGS, BEATEN
- 1 TEASPOON SALT
- 1/2 CUP GRATED CHEESE

COOK MACARONI AND DRAIN IT. MIX ALL INGREDIENTS TOGETHER. BAKE IN CASSEROLE SET IN A PAN OF HOT WATER AT 300 DEGREES FOR 30 MINUTES. SERVE CREAMED CRAB OVER SQUARES OF THE MACARONI LOAF.

WINNIE WASCHER (MRS. ROBERT),
CORVALLIS, OREGON



SALMON IN A ELANKET

- 2 CUPS FLAKED SALMON OR TUNA FISH
- 1/4 CUP MAYONNAISE
- 1 TABLESPOON EACH LEMON JUICE AND MINCED ONION
- 3/4 TEASPOON SALT AND FEW DASHES PEPPER
- 2 TABLESPOONS CHOPPED PARSLEY

USING A BISCUIT MIX, MAKE ONE RECIPE FOR BISCUITS. ROLL OUT IN RECTANGULAR SHAPE AND SPREAD SALMON MIXTURE TO WITHIN INCH OF EDGE. FOLD OVER SALMON MIXTURE TO OVERLAP. PLACE SEAM UNDERNEATH AND PLACE ON BAKING SHEET, CUT SLITS IN TOP FOR STEAM TO ESCAPE. BAKE 25 OR 30 MINUTES IN HOT OVEN, 425 DEGREES. THIS CAN BE SERVED WITH CREAMED PEAS OVER TOP OR JUST PLAIN.

MRS. WILLIAM LISIGNALI
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

SHRIMP DELIGHT

- 1 PACKAGE LIME JELLO
- 1 PACKAGE LEMON JELLO
- 1 TEASPOON VINEGAR
- 2 TEASPOONS LEMON JUICE
- 2 DROPS TABASCO SAUCE
- 1/2 TEASPOON WORCESTERSHIRE SAUCE
- 1 CAN LARGE SHRIMP
- 1 SMALL CAN CRUSHED PINEAPPLE
- 1/2 CUP STUFFED OLIVES
- 1/2 CUP TILLAMOOK CHEESE, SHREDDED
- 1/2 CUP CHOPPED CELERY
- 1/2 TEASPOON ONION JUICE

DISSOLVE THE JELLO IN WATER AS DIRECTIONS CALL FOR. ADD THE FIRST FIVE INGREDIENTS. CHILL UNTIL THICK. FOLD IN THE LAST FIVE INGREDIENTS. SERVE ON LETTUCE. THIS SERVES 10.

PATRICIA CRAWFORD (MRS. M. D.)

FROM THE RECIPE FILE OF MRS. MARK HATFIELD

SALMON MOUSSE

- 1 ENVELOPE PLUS 1 TEASPOON UNFLAVORED GELATIN
- 2 TABLESPOONS LEMON JUICE
- 1 TEASPOON DILL SEED
- 1/4 TEASPOON PAPRIKA
- 1/2 TEASPOON SALT
- 1/2 CUP BOILING WATER
- 1/2 CUP MAYONNAISE
- 1 SMALL ONION, PEELED AND SLICED
- 1 STALK CELERY, CUT IN 1" PIECES
- 1 CAN (1 POUND) SALMON
- 2 TABLESPOONS COARSE CUT PIMENTO
- 1 CUP HEAVY CREAM
- 1 EGG

PLACE GELATIN, LEMON JUICE, DILL SEED, PAPRIKA, SALT AND WATER IN BLENDER CONTAINER- COVER AND BLEND ON HIGH SPEED ABOUT 40 SECONDS (USE ELECTRIC BEATER IF YOU DO NOT HAVE A BLENDER). TURN OFF MOTOR, ADD MAYONNAISE, ONION, CELERY, SALMON (INCLUDING BONES AND STOCK) PIMENTO, CREAM AND EGG. COVER AND BLEND ON LOW FOR 10 SECONDS. STOP WHEN SALMON IS COARSELY CHOPPED. TURN INTO 1 1/2 QUART MOLD AND CHILL UNTIL SET. GARNISH. SERVES 4 TO 6.

ANTOINETTE HATFIELD (MRS. MARK)
SALEM, OREGON

SHRIMP OR LOBSTER ASPIC

- 2 TABLESPOONS GELATIN
- 3/4 CUP COLD SOUP (CREAM OF TOMATO)
- 1 CUP HOT SOUP (CREAM OF TOMATO)
- JUICE OF 1 LEMON
- 1/2 CUP CHILI SAUCE
- 2 CHOPPED DILL PICKLES OR SWEET PICKLES
- 1 POUND FRESH BOILED SHRIMP, LOBSTER OR CRAB MEAT (DICED)
- 1 CUP DICED CELERY

SOAK GRANULATED GELATIN IN COLD SOUP OR WATER A FEW MINUTES ADD HOT SOUP. STIR UNTIL DISSOLVED. LET COOL SLIGHTLY, ADD SALT TO TASTE. SET ASIDE IN COOL PLACE. JUST WHEN IT BEGINS TO THICKEN, ADD DICED AND CHOPPED INGREDIENTS. PLACE IN MOLD AND SET ASIDE SEVERAL HOURS TO HARDEN. SERVE COLD ON LETTUCE LEAVES WITH MAYONNAISE.

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SEAFOOD SALAD MOLD

- 1 PACKAGE LEMON-FLAVORED GELATIN
- 3 TABLESPOONS LEMON JUICE
- 1/2 TEASPOON PREPARED MUSTARD
- DASH OF SALT
- DASH OF PAPRIKA
- 1 CUP DRAINED FLAKED CRABMEAT OR LOBSTER, TUNA,
SHRIMP OR SALMON
- 1/2 CUP CELERY (THINLY SLICED)

PREPARE GELATIN AND COMBINE WITH OTHER INGREDIENTS.
CHILL UNTIL MOLDED.

MRS. FRANK STEWART

TUNA-TOMATO SALAD

- 1 CAN TOMATOES (1 POUND)
- 1 PACKAGE STRAWBERRY JELLO
- 3 TABLESPOONS VINEGAR
- 1 CAN WHITE MEAT TUNA (7 OUNCE) DRAINED AND FLAKED
- 1 TABLESPOON CHOPPED ONION
- 2 TABLESPOONS CHOPPED GREEN PEPPER
- 1/2 CUP CHOPPED CELERY
- 1/2 TEASPOON SALT

HEAT TOMATOES TO BOILING. ADD JELLO AND STIR THOROUGHLY
TO DISSOLVE. ADD REMAINING INGREDIENTS. SPOON INTO 1
QUART MOLD - CHILL. SERVES 6.

MRS. GEORGE BURKHART

CHICKEN MOLD SALAD

- 1 CUP TOMATO SOUP
- 1/2 CUP WATER
- 1 PACKAGE LEMON JELLO
- 2 PACKAGES CREAM CHEESE
- 1 CUP MAYONNAISE
- 1/2 CUP CELERY, GREEN PEPPER AND ONIONS
- 2 CUPS CHICKEN
- 1/2 CUP BOILING WATER

BOIL THE SOUP AND WATER. ADD TO THE JELLO. LET COOL. BLEND
IN THE CHEESE AND MAYONNAISE. ADD VEGETABLES, MEATS AND MOLD.

ADELE PYSHER (MRS. MAURICE)

TONGUE IN ASPIC

COVER TONGUE WITH WATER AND ADD-

- 4 BAY LEAVES
- 2 CHILI TEPENA'S OR RED PEPPERS
- 2 TABLESPOONS VINEGAR
- 1 TEASPOON SALT
- 1 SLICE OF ONION

COVER PAN AND BOIL UNTIL TONGUE IS TENDER. PEEL TONGUE, PRESS INTO ROUND BOWL, COVER WITH THE LIQUID WHICH HAS BEEN BOILED DOWN, STRAIN AND ADD 1 TABLESPOON GELATIN WHICH HAS BEEN SOFTENED IN WATER. SLICE WHEN COLD.

ELISE BLISSETT (MRS. GUYON)
GEARHART, OREGON



PERFECTION LUNCHEON SALAD

- 1 PACKAGE LEMON JELLO 1 CUP CANNED MILK
- 1 PACKAGE LIME JELLO 1 CUP MAYONNAISE
- 2 CUPS BOILING WATER

BEAT ABOVE INGREDIENTS WELL AND PLACE IN REFRIGERATOR TO SET. BEFORE COMPLETELY HARDENED, ADD-

- 1 CUP COTTAGE CHEESE
- 1 CUP CRUSHED PINEAPPLE (DRAINED)
- 1 TABLESPOON PINEAPPLE JUICE
- 1/2 CUP CHOPPED NUTS
- 2 TABLESPOONS HORSERADISH
- FEW DROPS OF GREEN FOOD COLORING

MIX WELL. MAKES 12 MOLDS. SERVE WITH DAB OF SALAD DRESSING (NOT MAYONNAISE) OR TOP WITH GRATED CUCUMBERS.

BEVERLY WALCH (MRS. J. L.)

LIME AND PINEAPPLE SET SALAD

1 PACKAGE LIME JELLO DISSOLVED IN 1 CUP HOT WATER - COOL UNTIL IT BEGINS TO THICKEN.

8 MARSHMALLOWS, CUT FINE (OR USE SMALL MARSHMALLOWS)
1 No. 2 CAN CRUSHED PINEAPPLE
1 CUP SHREDDED CABBAGE
1/2 CUP WALNUTS CUT FINE

ADD THE ABOVE TO SLIGHTLY THICKENED JELLO.

1 CUP CREAM WHIPPED) FOLD TOGETHER AND ADD
1 CUP MAYONNAISE) TO JELLO MIXTURE.

LET SET AN HOUR OR TWO IN REFRIGERATOR - OR IT MAY BE MADE A DAY AHEAD.

BARBARA APA (MRS. CARL)

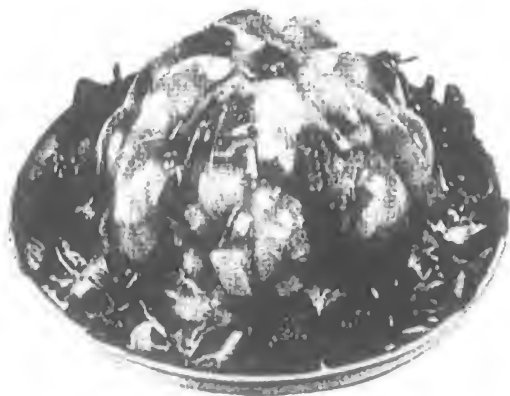
STRAWBERRY DELIGHT SALAD

A DELIGHTFUL LUNCHEON SALAD - SERVE "CHEESE STICKS" WITH IT.

1 PACKAGE STRAWBERRY JELLO
1 PACKAGE FROZEN STRAWBERRIES
1 CUP BOILING WATER
2 MASHED BANANAS
1 CUP CRUSHED PINEAPPLE (DRAINED)
1 CUP SOUR CREAM

DISSOLVE JELLO WITH HOT WATER, ADD FROZEN BERRIES, BANANAS AND PINEAPPLE. PLACE HALF IN PAN AND REFRIGERATE UNTIL SET. SPREAD SOUR CREAM OVER THIS. ADD REMAINING JELLO MIXTURE AND LET SET.

ETHEL GILMARTIN (MRS. E. J.)
SPOKANE, WASHINGTON



"ENSEMBLE" CHICKEN SALAD

- | | |
|---------------------------|-------------------------------|
| 3 CUPS DICED CHICKEN | 1/4 CUP STUFFED OLIVES, DICED |
| 2 CUPS DICED CELERY | SALT VERY LIGHTLY |
| 4 HARD BOILED EGGS, DICED | DASH OF PEPPER |
| 1 TABLESPOON DICED ONION | MAYONNAISE - TO TASTE |
| 1 GREEN PEPPER, DICED | 1 CUP CASHEW NUTS |
| 3/4 CUP DICED RIPE OLIVES | |

MIX ALL INGREDIENTS TOGETHER AND CHILL AND SERVE.

AGNES KOEHLER (MRS. WILLIS)
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SALMON LOAF

- 1 1-POUND CAN SALMON
- 1/2 CUP TOAST CRUMBS
- 1/2 TEASPOON DRY MUSTARD
- DASH OF PEPPER
- 3 TABLESPOONS CHOPPED ONION
- 2 TABLESPOONS CHOPPED PARSLEY
- 1 CAN CREAM OF CELERY SOUP
- 2 EGGS
- 1 TABLESPOON BUTTER (MELTED)

COMBINE ALL THE INGREDIENTS TOGETHER AND MIX WELL.
PLACE IN GREASED LOAF PAN AND BAKE IN A 350 DEGREE OVEN
FOR 1 HOUR.

JENNIE LERBACK (MRS. RAY)

CHEESEBURGER LOAF

- 1 CAN CREAM OF MUSHROOM SOUP
- 2 POUNDS HAMBURGER
- 1/2 CUP DRY BREAD CRUMBS
- 1/2 CUP ONIONS, CHOPPED
- 1 TABLESPOON WORCESTERSHIRE SAUCE
- 1 EGG
- 1 TEASPOON SALT
- PEPPER
- 1 TEASPOON DRIED GREEN PEPPER FLAKES

COMBINE ALL INGREDIENTS AND BAKE IN A LOAF PAN AT 350 DEGREES
FOR ABOUT ONE HOUR. TAKE LOAF OUT AND TOP WITH 1/2 CUP
SHREDDED CHEESE. BAKE 15 MINUTES LONGER.

MARCIA BATY

EGG RING SALAD

- 12 HARD BOILED EGGS
- 1 MEDIUM SIZED BOTTLE STUFFED OLIVES
- 1 TABLESPOON WORCESTERSHIRE SAUCE
- 1/2 CUP MAYONNAISE
- 2 TABLESPOONS PARSLEY
- SALT AND PEPPER
- 3/4 ENVELOPE GELATIN DISSOLVED IN 1/2 CUP COLD WATER
THEN 1/2 CUP BOILING WATER.

RICE YOLKS, CHOP WHITES, SLICE OLIVES, ADD OTHER INGREDIENTS,
PUT IN RING MOLD. FILL CENTER WITH CRAB SALAD.

AMY HENNINGSSEN (MRS. W. F. JR.)

CREAMED HAMBURGER

1 POUND HAMBURGER
1 TEASPOON CHOPPED ONION
1/4 CUP BUTTER
3 TABLESPOONS FLOUR
MILK
1/4 TEASPOON WORCESTERSHIRE SAUCE

MIX HAMBURGER WITH 1 TEASPOON ONION - PLACE IN A FRY PAN WITH BUTTER AND STIR WELL. (DO NOT MAKE AS HAMBURGER PATTIES, JUST LOOSE MINCED MEAT) ADD FLOUR AND ENOUGH MILK TO MAKE A THICK CREAM SAUCE. ADD WORCESTERSHIRE SAUCE AND COOK UNTIL MEAT IS DONE. SERVE OVER RICE OR MASHED POTATO. SERVES 4.

ANN SCHLEE
HONG KONG



QUICK CLAM CHOWDER

1 CAN FROZEN CREAM OF POTATO SOUP
1/2 CAN OF WATER
1 CAN MINCED CLAMS
DASH SALT AND PEPPER - LITTLE BUTTER

HEAT TOGETHER AND SERVE.

BEVERLY WALCH (MRS. J. L.)

DELICIOUS BEEF SOUP

2 POUNDS BEEF CUBES	1 CLOVE GARLIC
4 QUARTS WATER	1 SPRIG PARSLEY
2 TABLESPOONS SALT	1 CELERY TOP
3 MEDIUM ONIONS	10 PEPPERCORNS

BRING BEEF AND WATER TO A SIMMER AND ADD REMAINING INGREDIENTS. COVER AND CONTINUE TO COOK UNTIL MEAT FALLS FROM BONES. REMOVE MEAT FROM BONES AND CUT INTO SMALL PIECES. STRAIN BROTH. ADD MEAT AND ONE 1 POUND 13 OUNCE CAN TOMATOES, 2 MORE ONIONS SLICED, 2 PACKAGES MIXED FROZEN VEGETABLES. SEASON WITH SALT, PEPPER, AND PINCH OF BASIL AND THYME. BRING TO BOIL AND COOK FOR 30 MINUTES. REMOVE FROM HEAT. LET COOL AND HOLD OVER-NIGHT FOR BEST FLAVOR. THIS IS ONE OF THE FEW SOUPS MY FAMILY WILL EAT.

MRS. WILLIAM LISIGNALI
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

VEGETABLE SOUP WITH A "FLAIR"

4 LARGE POTATOES, PEELED
1/2 POUND CABBAGE, CHOPPED
1 MEDIUM TURNIP, FINELY CHOPPED
2 LARGE CARROTS, CHOPPED
1 MEDIUM ONION, CHOPPED
1 TABLESPOON SALT
1/4 TEASPOON PEPPER
7 CUPS WATER
1 TABLESPOON RICE
2 CUPS BEEF BOUILLON
1 TABLESPOON MARGARINE
2 TABLESPOONS MINCED PARSLEY
2 TABLESPOONS CHOPPED FRESH DILL
DAIRY SOUR CREAM

COMBINE POTATOES, CABBAGE, TURNIP, CARROTS, ONION, SEASONINGS AND WATER IN A LARGE SAUCEPAN. BRING TO A BOIL, REDUCE HEAT. COVER AND SIMMER 1 1/2 HOURS OR UNTIL VEGETABLES ARE TENDER. DRAIN. PRESS VEGETABLES THROUGH A FOOD MILL OR FINE SIEVE. COOK RICE IN BOUILLON UNTIL TENDER. ADD TO VEGETABLES. STIR IN BUTTER, PARSLEY AND DILL. IF MIXTURE IS TOO THICK, ADD BOILING WATER ABOUT 1 1/2 CUPS TO DESIRED CONSISTENCY. HEAT. TOP EACH SERVING WITH SOUR CREAM. THIS MAKES ABOUT 2 QUARTS.

CHRISTINE O'DONOVAN (MRS. JOHN)

HAMBURGER PIZZA

2 POUNDS GROUND BEEF
1 NO. 2 CAN TOMATOES
2 LARGE ONIONS, CHOPPED
1/2 POUND SOFT AMERICAN CHEESE, GRATED
FEW SPRIGS BASIL, CRUSHED

PAT GROUND BEEF INTO 10 INCH PIE PLATE. COVER WITH ONION, TOMATOES AND SWEET BASIL. BAKE IN 325 DEGREE OVEN FOR 15 MINUTES. COVER WITH GRATED CHEESE AND BAKE 20 MINUTES MORE, OR UNTIL CHEESE IS MELTED AND GOLDEN BROWN. SERVES 6.

MRS. STEPHEN MARICK
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

BROILED SALMON SANDWICHES

1 POUND CAN SALMON
1 CUP GRATED CHEESE
1/2 CUP MAYONNAISE
1 TABLESPOON ONION - MINCED
1 TEASPOON MUSTARD - DRY

MIX TOGETHER SALMON, CHEESE (USING ONLY HALF OF IT), MAYONNAISE, ONION AND MUSTARD. PILE ON HAMBURGER BUN HALVES AND TOP WITH THE REMAINING CHEESE, AND PAPRIKA. BROIL FOR 7 TO 10 MINUTES.

LOU ANN BATY (MRS. DICK)

OPEN FACED BROILED TUNA SANDWICHES

1 CAN TUNA (7 OUNCE)
1/4 CUP CHOPPED GREEN ONION OR CUCUMBER
1/4 CUP SLICED CELERY
1/4 CUP SLICED STUFFED OLIVES
1/3 CUP MAYONNAISE OR SALAD DRESSING
1 CAN CONDENSED CREAM OF MUSHROOM SOUP
1/2 CUP SHERRY WINE
1/4 POUND PROCESSED SWISS OR AMERICAN CHEESE
CUT IN CUBES
4 SLICES BREAD
PAPRIKA

FLAKE TUNA, ADD GREEN ONION OR CUCUMBER, CELERY, OLIVES AND MAYONNAISE. DILUTE SOUP WITH WINE IN TOP OF DOUBLEBOILER ADD CHEESE. COOK OVER HOT WATER, STIRRING OCCASIONALLY, UNTIL CHEESE MELTS, THEN BEAT WELL UNTIL SMOOTH. TOAST BREAD ON ONE SIDE, ARRANGE ON BAKING PAN, UNTOASTED SIDE UP. HEAP TUNA SALAD ON EACH SLICE AND POUR CHEESE SAUCE OVER. BROIL UNTIL CHEESE IS BUBBLY AND BROWN. DUST WITH PAPRIKA AND SERVE IMMEDIATELY.

JOAN DRISKEL (Mrs. JIM)
BERKELEY, CALIFORNIA

"COMBO" EGG SANDWICH

1 EGG
GREEN ONION, FINELY CHOPPED

SCRAMBLE EGG, ADD ONION AND SEASONINGS. FRY IN BUTTER, BROWN ON BOTH SIDES. SHRED LETTUCE, PLACE ON TOASTED BUN WITH MAYONNAISE. PLACE HOT EGG ON OTHER HALF OF TOASTED BUN.

MYRTLE DUNDON (Mrs. FRANK)
ASTORIA, OREGON

HOT DOG IN BISCUITS

LAY WEINERS IN PAN, COVER WITH BISQUICK BISCUIT DOUGH. BAKE FOR 25 MINUTES IN A 425 DEGREE OVEN.

MARGARETE BELLEQUE (Mrs. ED)
SALEM, OREGON

FRENCH BREAD SPREAD

1/4 POUND OLD ENGLISH CHEESE (MELTED)
1/4 POUND BUTTER
5 OR 6 BUDS GARLIC (MINCED)
SOME FINELY CHOPPED PARSLEY
6 STRIPS OF BACON (CHOPPED)

CUT LOAF OF FRENCH BREAD LENGTHWISE. SPREAD THIS MIXTURE OVER THE HALVES. THEN SPRINKLE CUP-UP BACON ON TOP. BAKE 20 MINUTES AT 325 DEGREES.

MRS. HILLARY ETZEL
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

FRIDAY BUNSTEADS

1/4 POUND OF CHEESE (CUT VERY SMALL)
1 CAN TUNA
3 HARD BOILED EGGS, CHOPPED
2 TABLESPOONS GREEN PEPPER
2 TABLESPOONS ONION
2 TABLESPOONS PIMENTO
2 TABLESPOONS RIPE OLIVES
2 TABLESPOONS SWEET PICKLES
1/2 CUP MAYONNAISE

SPLIT HAMBURGER BUNS. SPREAD ABOVE FILLING ON BUNS. WRAP EACH BUN IN FOIL, TWISTING ENDS SECURELY. PLACE IN SHALLOW PAN AND BAKE IN A 250 DEGREE OVEN FOR 30 MINUTES.

NAN ROSS (MRS. W. J. B.)

CRAB ROLLS SERVE WITH SALADS

15 SMALL HARD ROLLS
1 POUND CRAB MEAT
1/2 POUND CHEESE GRATED
1 SMALL CAN TOMATO SAUCE
3/4 PEPPER, CUT UP
5 GREEN ONIONS
1/2 SMALL JAR STUFFED OLIVES
MASHED GARLIC

MIX INGREDIENTS, EXCEPT ROLLS. SCOOP OUT CENTER OF ROLLS, FILL WITH STUFFING. PLACE IN REFRIGERATOR OVERNIGHT. COVER WITH TIN FOIL AND HEAT IN OVEN.

CHARLOTTE MOORE (MRS. R. B.)
PORTLAND, OREGON

PIZZA SANDWICH

- 1 LOAF FRENCH BREAD CUT IN HALF LENGTHWISE
- 1 POUND GROUND BEEF
- 1 1/2 CUPS TOMATO PASTE
- 1/2 CUP CHOPPED OLIVES
- 1/2 TEASPOON OREGANO
- 1/2 CUP PARMESAN CHEESE
- 1/4 CUP CHOPPED GREEN ONIONS
- 1 1/2 TEASPOONS SALT
- 1/4 TEASPOON PEPPER

MIX ALL INGREDIENTS AND SPREAD ON THE TWO HALVES OF BREAD. BAKE IN A 400 DEGREE OVEN FOR 15 MINUTES. TOP WITH SLICES OF CHEESE AND TOMATOES AND BAKE 6 MINUTES MORE.

CHARLENE WEATHERS (MRS. CARL)
SALEM, OREGON

PARSLEYED FRENCH BREAD

SERVE WITH SALADS

- 1/2 CUP SOFT BUTTER OR MARGARINE
- 2 TABLESPOONS GRATED ONION
- 1 TABLESPOON CHOPPED PARSLEY
- 1 TEASPOON WHOLE BASIL (CRUSHED)
- 1 TEASPOON LEMON JUICE
- 1/2 TEASPOON MONOSODIUM GLUTOMATE
- 1 LOAF FRENCH BREAD (ABOUT 15 INCHES LONG)

COMBINE ALL INGREDIENTS EXCEPT BREAD AND LET STAND AT ROOM TEMPERATURE FOR 30 MINUTES. CUT BREAD IN 3/4" SLICES ALMOST TO BOTTOM CRUST. SPREAD EACH SLICE WITH MIXTURE. PLACE LOAF ON COOKIE SHEET OR FOIL AND HEAT UNCOVERED IN VERY SLOW OVEN 250 DEGREES FOR 20 MINUTES.

MRS. LELAND CHEYNE
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON





silhouette
salads

SALADS HAVE BECOME INCREASINGLY FASHION-
ABLE THROUGHOUT THE YEARS. THEY MAY BE
SERVED AT LUNCHEONS, DINNERS OR FOR PARTY
FARE.

PLAIN AND FANCY SALADS ARE TO BE FOUND IN
THIS SECTION. OTHER SALADS MAY BE FOUND
IN LUNCHEONS.



HINTS

NEXT TIME YOU SLICE ONIONS, SPEAR A ONE-
INCH CHUNK OF BREAD ON THE POINT OF YOUR
KNIFE BEFORE PEELING. BREAD ABSORBS THOSE
TEAR-JERKING FUMES.

KEEP PARSLEY FRESH BY PLACING IN A JAR, CLOSE
LID TIGHT, AND KEEP IN REFRIGERATOR.

FOR CRISPY GREENS, WASH AND DRY, THEN STORE
IN PLASTIC BAG IN REFRIGERATOR.

FROM THE RECIPE FILE OF MRS. MARK HATFIELD

COOL AS A CUCUMBER SALAD

- 1 PACKAGE LIME JELLO
- 3/4 CUP HOT WATER
- 1/4 CUP LEMON JUICE
- 1/2 CUP SOUR CREAM
- 1/2 CUP MAYONNAISE
- 1 TABLESPOON GRATED ONION
- 1 CUP CHOPPED (UNPEELED) CUCUMBER

DISSOLVE JELLO IN HOT WATER, ADD LEMON JUICE AND COOL UNTIL SYRUPY. FOLD IN SOUR CREAM AND MAYONNAISE, ONION AND CUCUMBERS. CHILL IN GREASED MOLDS.

ANTOINETTE HATFIELD (MRS. MARK)
SALEM, OREGON



"GLAMOROUS" MOLDED SALAD

- 1 PACKAGE LIME JELLO
- 1 PACKAGE LEMON JELLO
- 2 CUPS BOILING WATER
- 1 CUP MAYONNAISE
- 1 CUP CRUSHED PINEAPPLE
- 2 TABLESPOONS HORSERADISH
- 1 CUP COTTAGE CHEESE
- 1/2 CUP MARASCHINO CHERRIES (CHOPPED)
- 1/2 CUP WALNUTS (CHOPPED) OPTIONAL

DISSOLVE JELLO IN WATER, CHILL SLIGHTLY AND MIX IN THE REMAINING INGREDIENTS AND LET SET.

PAT KIRK (MRS. RON)
INDEPENDENCE, OREGON

MOLDED BEET SALAD

- 1 CUP OF DICED OR SHREDDED BEETS
- 1 CUP DICED CELERY
- 1/4 CUP DICED ONION
- 2 TABLESPOONS LEMON JUICE
- 1/2 TEASPOON SALT
- 1 TEASPOON HORSERADISH
- 1 PACKAGE LEMON JELLO
- 1 1/4 CUP BEET JUICE

DISSOLVE JELLO IN HOT BEET JUICE, COOL UNTIL IT IS SYRUPY. ADD THE REMAINING INGREDIENTS. POUR INTO MOLDS. CHILL UNTIL FIRM.

EDITH SHIVELY (MRS. W.W.)
LAKE OSWEGO, OREGON

RUTH'S CRANBERRY MOLD

- 1 CUP GROUND RAW CRANBERRIES
- 1 CUP UNPAIRED APPLES DICED
- 1 CUP SUGAR
- 1 PACKAGE RASPBERRY JELLO
- 1 CUP HOT WATER
- 1 CUP PINEAPPLE JUICE
- 1/2 CUP SEEDED TOKAY GRAPE HALVES
- 1/4 CUP CHOPPED WALNUTS
- 6 PINEAPPLE SLICES OR CRUSHED PINEAPPLE

COMBINE FIRST 3 INGREDIENTS. DISSOLVE JELLO IN HOT WATER. ADD PINEAPPLE JUICE AND SET PARTIALLY. ADD NUTS AND CRANBERRIES, APPLES AND GRAPES. POUR INTO MOLD. CHILL AND UNMOLD ON PINEAPPLE. PINEAPPLE MAY BE ADDED TO SALAD. ORANGE JUICE AND RIND MAY BE SUBSTITUTED FOR PINEAPPLE.

RUTH FISHER
ASTORIA, OREGON

STRAWBERRIES AND JELLO SALAD

- 1 PACKAGE (10 OUNCE) SLICED FROZEN STRAWBERRIES
- 1 PACKAGE LEMON JELLO
- 1 CUP HOT WATER
- 1/2 CUP MAYONNAISE
- 1/4 TEASPOON SALT
- 1/4 CUP CHOPPED NUTS

THAW AND DRAIN STRAWBERRIES. DISSOLVE LEMON JELLO IN HOT WATER. ADD MAYONNAISE AND SALT. BLEND WELL WITH ROTARY BEATER. POUR INTO REFRIGERATOR FREEZING TRAY OR QUICK CHILL IN FREEZING UNIT ABOUT 20 MINUTES (OR UNTIL FIRM ONE INCH FROM EDGE BUT SOFT IN CENTER.) TURN MIXTURE INTO BOWL, WHIP WITH ROTARY BEATER UNTIL FLUFFY. FOLD IN DRAINED STRAWBERRIES AND NUTS. POUR INTO MOLDS - CHILL ONE HOUR.

DOROTHY PETERSON (MRS. WM.)
SPOKANE, WASHINGTON

SWEETHEART SALAD

2 CUPS CRUSHED PINEAPPLE
1/2 CUP SUGAR
1 1/2 TABLESPOONS GRANULATED (PLAIN) GELATIN
1/4 CUP COLD WATER
2 TABLESPOONS LEMON JUICE
2 TABLESPOONS CHERRY JUICE
6 OUNCES PHILADELPHIA CREAM CHEESE
1/2 PINT WHIPPING CREAM
12 MARASCHINO CHERRIES

HEAT PINEAPPLE WITH SUGAR, ADD GELATIN WHICH HAS BEEN SOFTENED IN THE 1/4 CUP COLD WATER. STIR UNTIL MELTED. ADD LEMON AND CHERRY JUICES, COOL. MASH CREAM CHEESE, ADD CHERRIES WHICH HAVE BEEN CUT IN EIGHTHS AND MIX WITH PINEAPPLE, ADDING A SMALL AMOUNT OF PINEAPPLE MIXTURE TO CHEESE AT A TIME. CHILL UNTIL SLIGHTLY THICKENED. WHIP CREAM AND BLEND WITH PINEAPPLE MIXTURE. MOLD AND CHILL. THIS MAKES 12 SMALL SERVINGS. FRUIT COCKTAIL OR OTHER FRESH FRUITS MAY BE SUBSTITUTED FOR THE CHERRIES.

MRS. LELAND CHEYNE
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

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AT EVERY-DAY LOWER PRICES!

TWO CONVENIENT LOCATIONS--- ASTORIA AND SEASIDE

RAW CRANBERRY SALAD

- 1 PACKAGE CHERRY JELLO
- 1 CUP RAW CRANBERRIES GROUND
- 1 CUP APPLES CHOPPED
- 1/2 CUP SUGAR
- 1/2 CUP CELERY GROUND
- 1/4 CUP NUTS CHOPPED
- 3/4 CUP COTTAGE CHEESE

DISSOLVE JELLO AS DIRECTED. CHILL UNTIL JUST SYRUPY, THEN ADD OTHER INGREDIENTS AND STIR WELL. POUR INTO MOLDS AND CHILL UNTIL FIRM.

EDITH SHIVELY (MRS. W.H.)

AVOCADO AND TOMATO SALAD MOLD

AVOCADO ASPIC-

- 1 ENVELOPE (1 TABLESPOON) UNFLAVORED GELATIN
- 1/2 CUP COLD WATER
- 1 CUP BOILING WATER
- 1 TEASPOON SUGAR
- 2 TABLESPOONS LEMON JUICE
- 1 CUP MASHED AVOCADO (1 LARGE)
- 1/2 CUP EACH SOUR CREAM AND MAYONNAISE
- 1 TEASPOON SALT
- 1/8 TEASPOON PEPPER
- DASH OF CAYENNE

SOFTEN GELATIN IN COLD WATER, POUR IN BOILING WATER, AND STIR UNTIL DISSOLVED, ADD SUGAR AND 1 TABLESPOON OF THE LEMON JUICE. CHILL UNTIL SLIGHTLY THICKENED. IMMEDIATELY AFTER MASHING AVOCADO, ADD THE OTHER TABLESPOON LEMON JUICE, SOUR CREAM, MAYONNAISE, SALT PEPPER AND CAYENNE. MIX THOROUGHLY WITH CHILLED GELATIN. POUR INTO TWO QUART MOLD. CHILL UNTIL SET.

TOMATO ASPIC-

- 1 ENVELOPE UNFLAVORED GELATIN
- 1/2 CUP COLD WATER
- 1 CUP BOILING WATER
- 2 TABLESPOONS SUGAR
- 1 CAN (10 OZ. TOMATO SOUP)
- 1 TABLESPOON LEMON JUICE
- 1/2 TEASPOON SALT

SOFTEN GELATIN IN COLD WATER, DISSOLVE IN BOILING WATER. ADD SUGAR, SOUP, LEMON JUICE AND SALT. POUR OVER FIRM AVOCADO ASPIC. CHILL UNTIL SET. UNMOLD ON GREENS. SERVES 8 TO 10.

MRS. ALICE E. KURKOSKI
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

CHRISTMAS MOLDED SALAD

- | | |
|------------------------|--------------------------|
| 1 PACKAGE CHERRY JELLO | 1 CUP CHOPPED CELERY |
| 1 3/4 CUP HOT WATER | 1/2 CUP CHOPPED WALNUTS |
| 2 PACKAGES LIME JELLO | 2 CUPS CRUSHED PINEAPPLE |
| 3 1/2 CUPS HOT WATER | |

DISSOLVE THE CHERRY JELLO, CHILL AND LET SET UNTIL FIRM.
ADD ALL INGREDIENTS TO DISSOLVED LIME JELLO AND POUR OVER
THE CHERRY JELLO.

ALICE BUSH (MRS. JACK)

ANDY'S SALAD

- 1 LIME JELLO, 1 LEMON JELLO, IN 3 CUPS LIQUID
1 LARGE CAN CRUSHED PINEAPPLE DRAINED
USE JUICE FOR PART OF LIQUID

LET JELLO SET PARTIALLY.

- 1 LARGE PACKAGE CREAM CHEESE
1 CUP WHIPPING CREAM
1 PINT COTTAGE CHEESE

BEAT CHEESE UNTIL SMOOTH, ADD CREAM AND WHIP, ADD TO
JELLO AND PINEAPPLE MIXTURE AND LET SET.

MRS. ELMER ANDERSON

FROZEN ORANGE JUICE SALAD

- 1 SMALL CAN FROZEN ORANGE JUICE
1 8-OUNCE PACKAGE CREAM CHEESE
1 SMALL CAN CRUSHED PINEAPPLE
1 PACKAGE ORANGE JELLO
1/2 CUP CHOPPED NUTS

HEAT JUICE FROM PINEAPPLE AND ADD ENOUGH WATER TO MAKE
1 CUP LIQUID. DISSOLVE JELLO. ADD CHEESE. WHEN BLEN-
DED ADD FROZEN ORANGE JUICE, PINEAPPLE AND NUTS. REFRI-
GERATE.

MRS. STEPHEN C. MARICK
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

AVOCADO SALAD WITH MANDARIN ORANGE

- 1 PACKAGE LIME JELLO
- 2 CUPS BOILING WATER
- 1 MASHED AVOCADO
- 1 OUNCE PACKAGE PHILADELPHIA CREAM CHEESE
- GRAPEFRUIT SECTIONS
- MANDARIN ORANGE SECTIONS
- LECHEE NUTS (CANNED)

DISSOLVE JELLO IN WATER AND SET. WHEN IT STARTS TO CONGEAL WHIP UNTIL FLUFFY. ADD AVOCADO AND CHEESE, BEAT THOROUGHLY. PUT IN RING MOLD, GARNISH WITH GRAPEFRUIT, ORANGE SECTIONS AND NUTS. SERVE WITH FRENCH DRESSING.

ADELE GOULET (MRS. HOMER L.)
SALEM, OREGON

TOMATO PRESERVE SALAD

- 1 PACKAGE STRAWBERRY JELLO
- 2 CUPS (1 CAN) STEWED TOMATOES - MASHED

DISSOLVE JELLO IN 1 1/2 CUPS BOILING WATER. WHEN COOLED SLIGHTLY ADD TOMATOES AND PUT INTO MOLDS. WHEN READY TO SERVE GARNISH WITH SOUR CREAM.

HELENA SABOURIN (MRS. GEORGE)

JULIE'S DENVER FROSTED FRUIT SALAD

- 1 PACKAGE LEMON JELLO
- 1 CUP HOT WATER
- 1 CUP MINIATURE MARSHMALLOWS
- 1 TABLESPOON SALAD DRESSING
- 1/4 CUP COLD MILK
- 3/4 CUP CRUSHED ICE
- 1 CUP WHIPPED CREAM
- 1 SMALL DICED BANANA
- 1/2 CUP FRUIT COCKTAIL
- 1/2 CUP CRUSHED PINEAPPLE (DRAINED)

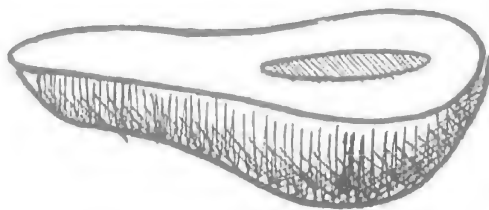
DISSOLVE JELLO IN HOT WATER. ADD MARSHMALLOWS AND SALAD DRESSING. STIR UNTIL DISSOLVED. ADD THE COLD MILK AND THE CRUSHED ICE. ADD THE FRUIT COCKTAIL AND THE CRUSHED PINEAPPLE. PLACE IN THE REFRIGERATOR UNTIL ALMOST FIRM. THEN ADD THE BANANA AND FOLD IN THE WHIPPED CREAM.

SERVE WITH PRINCESS DRESSING-

- 1 CUP VANILLA ICE CREAM
- 1 CUP SALAD DRESSING
- 2 TABLESPOONS MARASCHINO CHERRIES
- 1 TABLESPOON CHERRY JUICE

COMBINE THESE INGREDIENTS AND MIX WELL.

DOLORES MCKILLIP (MRS. JOHN JR.)
ST. PAUL, OREGON



AVOCADO SALAD

DISSOLVE - 1 PACKAGE LIME JELLO (USING ONLY 1 CUP HOT WATER)
MIX TOGETHER -

- 1 1/2 CUP AVOCADO PULP (ABOUT 2 AVOCADOS)
- 1 TABLESPOON LEMON JUICE
- 1 TABLESPOON MINCED ONION
- 1/2 TEASPOON SALT
- 2 TABLESPOONS CHOPPED GREEN PEPPER
- 1/2 CUP CHOPPED CELERY
- 1/2 CUP WHIPPED CREAM
- 1/2 CUP MAYONNAISE

ADD TO THE JELLO MIXTURE AND PUT INTO MOLDS.

WYLIE HUNT (MRS. BOB)
YUBA CITY, CALIFORNIA

BLACK-CHERRY SALAD

- 1 No. 2 1/2 CAN (3 1/2 CUPS) PITTED BING CHERRIES
- 1/3 CUP LEMON JUICE
- 1 PACKAGE ORANGE-FLAVORED GELATINE
- 3/4 CUP PECANS (CHOPPED)
- 1/3-OUNCE BOTTLE STUFFED OLIVES (SLICED)

DRAIN CHERRIES, ADD WATER TO CHERRY SYRUP AND LEMON JUICE TO MAKE 1 3/4 CUPS LIQUID. HEAT, POUR OVER GELATINE AND STIR UNTIL DISSOLVED. CHILL UNTIL PARTIALLY SET. ADD CHERRIES, NUTS, AND OLIVES. POUR INTO INDIVIDUAL MOLDS OR SHALLOW PAN, CHILL UNTIL FIRM. SERVE ON LETTUCE WITH MAYONNAISE. MAKES 6 SERVINGS.

LINDA SAMPSON (MRS. DUANE)

ORANGE SHERBET SALAD

- 1 PINT ORANGE SHERBET
- 1/2 PINT WHIPPING CREAM
- 2 PACKAGES ORANGE JELLO
- 1 No. 2 CAN PINEAPPLE TIDBITS (OR CRUSHED PINEAPPLE)
- 1 CAN MANDARIN ORANGES

DISSOLVE JELLO IN 2 CUPS OF BOILING WATER. BLEND IN SHERBET. ADD ORANGES AND PINEAPPLE. CHILL UNTIL THICK AND SYRUPY. FOLD IN WHIPPED CREAM. POUR INTO MOLDS OR LOAF PAN. SERVES 12.

ETHEL LEGAULT
ARCH CAPE, OREGON

MOLDED SEAFOOD SALAD

HEAT - 1 UNDILUTED CAN TOMATO SOUP
1/2 CUP WATER

DISSOLVE - 1 PACKAGE LEMON JELLO

BEAT IN - 2 SMALL PACKAGES CREAM CHEESE (1 OF CHIVE)

ADD - 1 CUP CHOPPED CELERY
1/2 CUP GREEN PEPPER
1 TABLESPOON ONION
1 CUP MAYONNAISE
1 POUND SEAFOOD (CRAB, SHRIMP)

BONNIE HANSEN (MRS. PAUL)

QUICK TOMATO SALAD

PEEL 2 OR 3 TOMATOES. QUARTER THE TOMATOES, BUT DO NOT CUT COMPLETELY THROUGH, IF YOU WISH TO SERVE ONE TOMATO PER INDIVIDUAL. TOP WITH THE FOLLOWING SAUCE-

1 CUP COCKTAIL SAUCE
1 TEASPOON HORSERADISH

MIX THESE TWO INGREDIENTS TOGETHER. PUT ON TOMATO HALVES OR QUARTERS AND CHILL FOR 2 HOURS BEFORE SERVING.

ANNE SIEVERTS

OLIVE JELLY SALAD

1 1/2 CUPS HOT WATER
1 PACKAGE LEMON GELATIN DESSERT
1 PACKAGE PHILADELPHIA CREAM CHEESE
1/2 CUP SALAD DRESSING
1 TEASPOON VINEGAR
CHOPPED STUFFED OLIVES (SMALL BOTTLE)
CHOPPED CELERY (ONE HALF BUNCH)

MIX CHEESE AND SALAD DRESSING. ADD TO GELATIN WHICH HAS BEEN DISSOLVED IN HOT WATER. WHEN PARTLY JELLED, ADD CELERY AND OLIVES. FILL INDIVIDUAL MOLDS. CHILL UNTIL FIRM. TO SERVE UNMOLD ON FRILLY BEDS OF LETTUCE ON INDIVIDUAL SALAD PLATES. SERVES 8.

MARIE BELL (MRS. CHET)

MELON BALL COOLER

- 1 PACKAGE KNOX GELATIN
- 2 CUPS CANNED GRAPEFRUIT JUICE (ORANGE JUICE OR GRAPEFRUIT-ORANGE JUICE MAY BE USED)
- 1/4 CUP SUGAR
- 2 TABLESPOONS BOILING WATER
- 15 LARGE FRESH MINT LEAVES
- 1 1/2 CUP MELON BALLS

SOFTEN THE GELATIN IN 1/4 CUP JUICE. COMBINE THE REST OF THE JUICE AND SUGAR IN A SAUCEPAN. BRING TO A BOIL AND REMOVE FROM HEAT. ADD THE SOFTENED GELATIN AND STIR UNTIL DISSOLVED. POUR BOILING WATER OVER THE LEAVES IN A SMALL BOWL AND PRESS THE LEAVES WITH THE BACK OF A SPOON TO EXTRACT THE FLAVOR. STRAIN AND ADD TO THE GELATIN MIXTURE. CHILL, UNTIL THE MIXTURE STARTS TO SET. FOLD IN THE MELON BALLS. POUR INTO 6 INDIVIDUAL MOLDS OR ONE LARGE 1 QUART MOLD. CHILL UNTIL FIRM. UNMOLD ONTO SERVING PLATE AND GARNISH WITH SALAD GREENS.

CHARLOTTE MOORE (MRS. ROBERT BLAIR)
PORTLAND, OREGON

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SEASIDE, OREGON

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MR. AND MRS. JOHN E. PHILLIPS

SPECIAL FRUIT SALAD

DRESSING-

- 1/4 CUP LEMON JUICE
- 1/4 CUP PINEAPPLE JUICE
- 1/4 CUP SUGAR
- 2 EGGS (NOT BEATEN)
- 1/2 PINT WHIPPING CREAM

SALAD INGREDIENTS-

- 4 BANANAS (SLICED)
- 1 LARGE CAN PINEAPPLE (CUBED)

MIX TOGETHER LEMON JUICE, PINEAPPLE JUICE, SUGAR AND EGGS IN A SAUCEPAN. COOK SLOWLY ON LOW HEAT UNTIL THICK, LET COOL AND ADD CREAM. ADD DRESSING TO BANANAS AND PINEAPPLE WHEN READY TO SERVE. PLACE SALAD ON LETTUCE CUP.

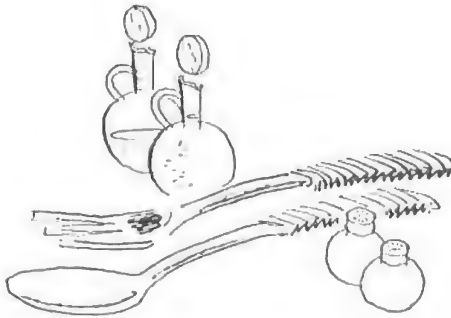
HAZEL PINEO

FIVE CUP FRUIT SALAD

- 1 CUP COCONUT
- 1 CUP MARSHMALLOWS
- 1 CUP PINEAPPLE DICED
- 1 CUP CANNED ORANGE SLICES
- 1 CUP SOUR CREAM

MIX AND CHILL. SERVE ON LETTUCE CUP.

MARLYN MATTSON (MRS. LORAN)
PORTLAND, OREGON



Monsignor G. L. Smith

Mrs. Genevieve Heuer

Mr. and Mrs. A. F. Kerr

Mrs. L. J. Klink

Mrs. Ethel LeGault

Mrs. Louise MacKenzie

Mr. and Mrs. Don Malmberg

The Albert Marchand Family

Mrs. Blanche McDonald

Mr. and Mrs. Edward A. McGrath

Mr. and Mrs. Carl Noeske

The O'Donovan Children

Mr. and Mrs. B. J. Riverman

Mr. and Mrs. W. J. B. Ross

Mr. Laddie Rouwers

Mr. and Mrs. Duane L. Sampson

Mrs. Rubin Sanderson

Mr. and Mrs. Robert Sealy

Mr. and Mrs. Victor S. Shults

Miss Anne M. Sieverts

Mr. Anton M. Stanich

Mr. and Mrs. Harry Stassen

Mr. and Mrs. John Vermeul, Jr.

Mr. and Mrs. J. D. Waterhouse

HAVE FUN
COOKING



A SURE HIT VEGETABLE SALAD

(DIFFERENT - EASY TO MAKE - CAN BE MADE THE DAY BEFORE)

DECIDE WHAT SIZE BOWL YOU WILL NEED FOR THE NUMBER OF PERSONS TO BE SERVED. COVER THE BOTTOM OF THE BOWL WITH A THIN LAYER OF SHREDDED LETTUCE, THEN ADD A THIN LAYER OF GRATED CARROTS, AND A THIN LAYER OF VERY THIN SLICED CELERY. COVER THIS WITH FROZEN PEAS (NOT THAWED). ON TOP OF THIS PLACE VERY THIN SLICES OF ONION. ON EACH ONION SLICE, PLACE 1/4 TEASPOON MAYONNAISE. OVER THIS, SPRINKLE GENEROUSLY WITH SUGAR. DO NOT STIR. REPEAT THESE LAYERS UNTIL THE DESIRED QUANTITY. MAKE THE TOP LAYER OF THE ONION, MAYONNAISE AND SUGAR. PLACE IN REFRIGERATOR FOR SEVERAL HOURS. (NO DRESSING - IT MAKES IT'S OWN). SERVE "AS IS" AND LET THE GUESTS DIG TO BOTTOM. (GOOD WITH A BIG DINNER).

SELLA WHITEAKER (MRS. OLIN)

VEGETABLE SALAD

THIS IS NICE FOR A BUFFET SUPPER

- 1 CAN JULIENNE BEANS
- 1 CAN JULIENNE BEETS

DRAIN VEGETABLE, MARINATE SEPARATELY IN FRENCH DRESSING OVERNITE. DRAIN. SHRED LETTUCE OVER BOTTOM OF LARGE PLATTER, PLACE HALF OF THE BEANS AND BEETS OVER LETTUCE. WITH RUBBER SPATULA, SPREAD A LITTLE MAYONNAISE OVER TOP OF VEGETABLES. REPEAT THIS, MAKING ANOTHER LAYER OF LETTUCE, BEANS, BEETS AND MAYONNAISE. COVER ENTIRE TOP OF SALAD WITH GRATED HARD BOILED EGGS.

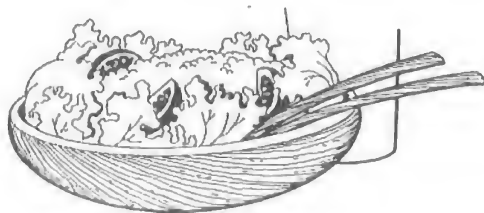
GRACE DAVENPORT (MRS. JIM)
OCEANLAKE, OREGON

SAUERKRAUT SALAD

- 1 SMALL CAN SAUERKRAUT (CHOPPED AND DRAINED)
- 1 SMALL CAN TUNA FISH (DRAINED)
- 2 HARD BOILED EGGS
- 1 SMALL DRY ONION (CHOPPED)
- 1/2 CUP DICED CELERY

MIX THE INGREDIENTS TOGETHER AND MOISTEN WITH MAYONNAISE. SERVES SIX.

ROSALIE WEATHERS (MRS. DON)
SALEM, OREGON





WILTED LETTUCE

LEAVES OF LETTUCE, SPINACH OR OTHER WILD GREENS.
 1 OR 2 GREEN ONIONS
 4 STRIPS OF BACON
 3 TABLESPOONS VINEGAR
 1/2 TEASPOON DRY MUSTARD
 1 TEASPOON SUGAR
 SALT AND PEPPER
 1 OR 2 HARD COOKED EGGS

SELECT YOUNG TENDER LEAVES OF GREENS. WASH AND DRAIN WELL. TEAR LEAVES INTO PIECES AND HEAP INTO SALAD BOWL. ADD GREEN ONIONS, SLICED THIN. FRY BACON UNTIL CRISP. REMOVE AND CRUMBLE OVER GREENS. POUR OFF GREASE RESERVING 4 TABLESPOONS IN SKILLET. ADD OTHER INGREDIENTS. BRING TO A BOIL. ADD OTHER SEASONINGS AS DESIRED. JUST BEFORE SERVING POUR THE HOT SOLUTION OVER THE GREENS AND TOSS TO MIX. GARNISH WITH EGG WEDGES. SERVE IMMEDIATELY.

HELEN GASTON (MRS. ROBERT)

SOUR CREAM CABBAGE SALAD

1 PACKAGE LEMON JELLO
 1 CUP BOILING WATER
 1 TABLESPOON LEMON JUICE
 3/4 CUP SOUR CREAM
 1/2 TEASPOON SALT
 PINCH OF PEPPER
 1/4 CUP CELERY (CHOPPED)
 1/4 CUP GREEN PEPPER (CHOPPED)
 1/4 CUP MINCED ONION
 2 CUPS CABBAGE (GRATED FINE)

DISSOLVE JELLO IN WATER AND LET COOL. ADD LEMON JUICE, SOUR CREAM, SALT AND PEPPER. BEAT WITH ELECTRIC BEATER UNTIL WELL MIXED. PLACE IN REFRIGERATOR UNTIL PARTIALLY SET. ADD CELERY, PEPPER AND ONION AND CABBAGE. REFRIGERATE TO SET.

MRS. ELIZABETH WEATHERLY

MELON BOAT SALAD

TAKING A HALF OF WATERMELON, SCOOP OUT THE INSIDE AND PLACE IN THE CAVITY A SELECTION OF FRUITS - TO YOUR OWN LIKING. THEY MAY INCLUDE - MELON BALLS, SLICED BANANAS, SLICED SEEDLESS GRAPES, CHERRIES, ORANGE SLICES, FRESH PEARS, DICED, OR PAPAYA OR ANY OTHER COMBINATION YOU MAY CHOOSE.

CHILL, AND COVER WITH THE FOLLOWING DRESSING WHEN READY TO SERVE.

1 CUP OIL	1/2 CUP SUGAR
1/3 CUP HONEY	1/3 CUP WHITE WINE
1 TBSPON LEMON JUICE	1/4 TEASPOON SALT
1 TEASPOON PAPRIKA	1 TEASPOON DRY MUSTARD
1 TEASPOON CELERY SEED	1 TEASPOON ONION, MINCED

MIX AND POUR OVER THE FRUIT MIXTURE.

HELENA SABOURIN (MRS. GEORGE)

CAESAR SALAD

1 BUNDLE ROMAINE LETTUCE, BROKEN INTO A GARLIC RUBBED WOODEN BOWL
1 1/2 TEASPOON LEMON JUICE
1/2 TIN CHOPPED ANCHOVIES (DRAIN OFF OIL AND SAVE)
1/2 DOZEN STRIPS CRISP BACON CHOPPED
LOTS OF FRESH GROUND PEPPER
1/2 CUP OLIVE OIL (INCLUDING OIL OF ANCHOVIES)
SEVERAL GOOD DASHES OF WORCESTERSHIRE SAUCE
FEW DASHES TOBASCO
1 JIGGER OF SHERRY WINE
3/4 BAG PARMESAN CHEESE (IMPORTED VARIETY GRATED IN PLASTIC BAG)
1 RAW EGG

TOSS LIKE MAD--. JUST BEFORE SERVING - ADD 1/2 CUP GARLIC CROUTONS, AND TOSS LIGHTLY. SERVES 4 TO 6

LILA NIMMO (MRS. ED)

SIX BEAN SALAD

- 1 CUP RED KIDNEY BEANS
- 1 CUP WAX STRING BEANS
- 1 CUP GREEN STRING BEANS
- 1 CUP GARBANZO BEANS
- 1 CUP CANNED BEAN SPROUTS
- 1 CUP SMALL GREEN LIMA BEANS
- 1 MEDIUM ONION, SLIVERED
- 1 MEDIUM GREEN PEPPER, CHOPPED
- 1/2 CUP CELERY, CUT CROSSWISE
- 1/4 CUP VINEGAR
- 1/4 CUP OIL
- 1/4 CUP SUGAR

COMBINE DRAINED BEANS AND MIX WITH ONION, GREEN PEPPER AND CELERY. MIX VINEGAR, OIL AND SUGAR TOGETHER. POUR OVER BEANS AND LET STAND 8 HOURS UNDER REFRIGERATION. TOSS OCCASIONALLY. SERVES 10 TO 12.

THE BEAN VARIETIES AREN'T ALWAYS AVAILABLE IN THE 8 1/2 OUNCE CAN (1 CUP SIZE) SO ONE ALMOST HAS TO BUY THE NO. 2 CAN AND THEN DOUBLE THE OTHER INGREDIENTS OR FREEZE THE COMBINED BEANS ONLY FOR A SHORT WHILE.

HELEN GASTON (MRS. ROBERT)



THREE BEAN SALAD

FROM THE KITCHEN OF BOBS SULLIVAN. MAKE AT LEAST 8 HOURS BEFORE SERVING. WILL KEEP SEVERAL DAYS.

- 1 NO. 303 CAN GREEN BEANS
- 1 NO. 303 CAN YELLOW WAX BEANS
- 1 NO. 303 CAN KIDNEY BEANS
- 1/2 CUP MINCED GREEN PEPPER
- 1 ONION CHOPPED
- 1/2 CUP SALAD OIL
- 1/2 CUP VINEGAR
- 3 TABLESPOONS GRANULATED SUGAR
- 1 TEASPOON SALT
- 1/2 TEASPOON PEPPER

DRAIN BEANS. PLACE IN GLASS OR POTTERY BOWL. ADD GREEN PEPPER AND ONION. MIX OTHER INGREDIENTS. POUR OVER BEAN MIXTURE. SERVES 10.

MRS. PAUL J. SULLIVAN
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON



FROZEN FRUIT SALAD

- 1 CUP SLICED PINEAPPLE
- 1 CUP SLICED PEACHES
- 1 CUP SLICED BANANAS
- 1/4 CUP MARASCHINO CHERRIES
- 2 CUPS MAYONNAISE
- 1 CUP WHIPPED CREAM

MIX ALL TOGETHER AND FREEZE.

OKEMA CARTWRIGHT (MRS. CHAS.)

FROZEN PEACH SALAD

- | | |
|---------------------------|--------------------------------|
| 1/4 CUP PEACH JUICE | 1/2 CUP SUGAR |
| 1/4 CUP ORANGE JUICE | 1 CUP WHIPPING CREAM (WHIPPED) |
| 2 TABLESPOONS LEMON JUICE | 1 1/2 CUPS CANNED PEACHES |
| 2 EGGS | SALT |

HEAT JUICES, SALT IN DOUBLE BOILER. BEAT THE EGG YOLKS WITH 1/2 CUP SUGAR AND STIR IN HOT JUICES, COOKING IN DOUBLE BOILER, AND STIRRING UNTIL THICK, SMOOTH. COOL. FOLD IN THE STIFFLY BEATEN EGG WHITES, CREAM, AND PEACHES (CUT IN SMALL PIECES). POUR THIS MIXTURE INTO ICE CUBE TRAYS AND FREEZE. WHEN FROZEN, CUT AND SERVE.

LOU ANN BATY (MRS. DICK)

FROZEN CRANBERRY SALAD

- 2 1/2 CUPS CRANBERRIES
- 24 MARSHMALLOWS
- 1/2 CUP SUGAR
- 1/2 PINT WHIPPING CREAM
- 1 SMALL CAN PINEAPPLE - CRUSHED

GRIND CRANBERRIES AND MARSHMALLOWS TOGETHER. ADD SUGAR. FOLD IN WHIPPED CREAM AND CRUSHED PINEAPPLE. POUR IN TRAYS AND CHILL.

MRS. CHARLES AUCH
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON



FRENCH DRESSING

3/4 CUP SUGAR
3/4 CUP WESSON OIL
3/4 CUP VINEGAR
1 CAN CAMPBELLS TOMATO SOUP
1 CLOVE GARLIC
DASH OF SALT

BLEND WELL IN OSTERIZER.

JACK BUSH

BOXMANS DRESSING

(SO GOOD PEOPLE EAT IT WITH A SPOON)

1 PINT VEGETABLE OIL
7 TABLESPOONS SUGAR
1 CUP CATSUP
1 TEASPOON PAPRIKA
1/2 CUP VINEGAR
1/2 CUP WATER
2 TABLESPOONS ONION (GRATED)
2 CLOVES GARLIC (CHOPPED)
2 TEASPOONS SALT

PLACE INGREDIENTS IN BOWL AND BLEND WITH ROTARY BEATER.
STORE IN REFRIGERATOR FOR 24 HOURS TO BLEND FLAVOR.
SHAKE OR STIR WELL BEFORE SERVING. LASTS INDEFINITELY.

SELLA WHITEAKER (MRS. OWEN)

ROQUEFORT DRESSING

MAKES 2-QUARTS. THICKENS AS IT SETS.

1 1/2 CUPS CANNED MILK
1 1/2 CUPS BUTTERMILK
8 OUNCES ROQUEFORT CHEESE (OR MORE) CUT IN PIECES
2 SMALL CLOVES GARLIC (PUT THROUGH PRESS)

HEAT THE ABOVE IN DOUBLE BOILER. LET COOL. THEN ADD-

1 PINT MAYONNAISE
1 TEASPOON SALT
1/2 CUP CHOPPED PARSLEY (PACKED)
1 TEASPOON CELERY SEED
1 TEASPOON OREGANO
1/2 CUP CHILI SAUCE
1/2 CUP CATSUP
1 TEASPOON A-1 SAUCE
1 TEASPOON WORCESTERSHIRE SAUCE

ETHEL GILMARTIN (MRS. E. J.)
SPOKANE, WASHINGTON

ROQUEFORT DRESSING

MASH-

1 WEDGE OF ROQUEFORT CHEESE

ADD-

2 1/2 PINTS CULTURED SOUR CREAM
MAYONNAISE TO TASTE (ABOUT 1 CUP)
DASH OF LEMON
DASH OF SALT

SHIRLEY ERNST (MRS. JIM)
ST. PAUL, OREGON

FRENCH DRESSING

1 CUP WESSON OIL	1/2 GREEN PEPPER, SLICED
1/2 CUP CATSUP	2 CLOVES GARLIC
1/2 CUP VINEGAR	1 MEDIUM ONION - GRATED
1/2 CUP SUGAR (SCANT)	1 TEASPOON PAPRIKA
1 TEASPOON SALT	DASH OF TOBACCO

MIX AND SHAKE WELL BEFORE USING.

MARGARET NOESKE (MRS. CARL)

HOME PHONE REDFIELD 8-5760

Arvin Sabey

REAL ESTATE - INSURANCE
609 BROADWAY SEASIDE

SEASIDE
REDFIELD 8-7552

SEASIDE SELF SERVICE
DRUGSTORE

LEGG'S BROADWAY PHARMACY

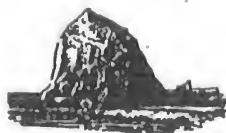
RE 8-6171

SEASIDE
318 BROADWAY

TIMES AND SUNSET

THEATRES

SEASIDE-GEARHART



DUEBER'S VARIETIES

CANNON BEACH

GREEN-GODDESS SALAD DRESSING



1 CUP SOUR SALAD CREAM
1/4 CLOVE GARLIC, MINCED
3 OR 4 CHOPPED ANCHOVIES OR
1 TABLESPOON ANCHOVY PASTE
4 TABLESPOONS CHOPPED CHIVES OR GREEN ONIONS
WITH TOPS
1/2 CUP MAYONNAISE
4 TABLESPOONS CHOPPED PARSLEY
1 TABLESPOON WINE VINEGAR (TARRAGON PREFERRED)
1/2 TEASPOON SALT
1/4 TEASPOON FRESH GROUND PEPPER

COMBINE AND LET STAND TO CHILL FOR 30 MINUTES TO BLEND FLAVORS. SERVE WITH SALAD GREENS, COLE SLAW OR VEGETABLE VEGETABLE SALAD.

HELEN GASTON (MRS. ROBERT)

CELERY SEED DRESSING

1/2 CUP SUGAR
1 TEASPOON SALT
1 TEASPOON DRY MUSTARD
4 TABLESPOONS VINEGAR
ONION JUICE OR MINCED ONION TO TASTE
1 TEASPOON CELERY SEED
1 CUP SALAD OIL

MIX TOGETHER SUGAR, SALT, MUSTARD, VINEGAR AND ONION JUICE. ADD SALAD OIL AND BEAT UNTIL THICK. ADD CELERY SEED TO MIXTURE.

BETTY THOMPSON

COOKED FRUIT SALAD DRESSING

1/2 CUP PINEAPPLE JUICE
1/2 CUP ORANGE JUICE
JUICE OF 1 LEMON
1 EGG, BEATEN LIGHT
1/4 CUP SUGAR
1 TABLESPOON FLOUR
1/8 TEASPOON SALT
1/2 CUP WHIPPING CREAM OR MAYONNAISE

COMBINE FLOUR, SUGAR AND SALT, STIR IN EGG. ADD TO COMBINED JUICES AND COOK STIRRING CONSTANTLY UNTIL THICK. COOL. FOLD IN WHIPPED CREAM OR MAYONNAISE. MAY BE STORED IN REFRIGERATOR FOR A WEEK OR MORE.

MARLYN MATTSON (MRS. LORAN)
PORTLAND, OREGON

COLE SLAW SALAD DRESSING

2 QUARTS SALAD OIL
1 GALLON VINEGAR
5 POUNDS SUGAR
1 BUNCH PARSLEY (CHOPPED)
12 BUNCHES GREEN ONIONS (CHOPPED)
2 POUNDS GREEN PEPPERS (CHOPPED)
GARLIC SALT
SALT

MIX ALL INGREDIENTS TOGETHER WELL (A BATHTUB IS OFTEN USED TO MIX THE INGREDIENTS). MAKES ABOUT 10 TO 15 GALLON CROCK OF COLD SLAW DRESSING.

MRS. FLOYD MORRELL

MUSTARDY DRESSING

1/2 CUP SUGAR
1 1/2 TABLESPOONS PREPARED MUSTARD
1/2 CUP SALAD OIL
1/3 CUP VINEGAR
1 TEASPOON SALT
1/4 TEASPOON PEPPER
1/4 TEASPOON PAPRIKA
1 TEASPOON CELERY SEED
1/2 TEASPOON PARSLEY
1/4 TEASPOON ROSEMARY

MIX IN ORDER GIVEN. MAKES AN EXCELLENT DRESSING FOR SALADS. MAY BE KEPT FOR WEEKS.

EVA DEIS

TAVERN DRESSING

THIS IS EXCELLENT WITH A TOSSED SALAD.

1 CUP SUGAR
2 1/2 TEASPOONS DRY MUSTARD
1 TEASPOON SALT
1 TABLESPOON PAPRIKA

MIX ALL TOGETHER WELL, THEN SLOWLY ADD THE FOLLOWING--

1 1/4 CUPS PURE CIDER VINEGAR
1 CUP OIL

SHAKE ALL INGREDIENTS WELL, AND STORE COVERED IN THE REFRIGERATOR. THIS KEEPS INDEFINITELY.

NELLIE CRAUSE (MRS. WILLIAM)



coffee
hour

THE 'COFFEE HOUR' MAY BE MORNING, AFTER-
NOON OR EVENING. IT IS A VERY CASUAL WAY
OF ENTERTAINING.

SWEET TREATS TO GO WITH COFFEE ARE COOKIES,
BARS, AND SWEET BREADS.

HINTS

STORE SOFT COOKIES AND CRISP COOKIES IN
SEPARATE CONTAINERS WITH TIGHT-FITTING
COVERS. COFFEE AND SHORTENING CANS MAKE
GOOD STORAGE CONTAINERS FOR COOKIES. SEAL
LIDS TIGHT WITH TAPE.

REFRIGERATE THE DOUGH--MAKE UP YOUR FAV-
ORITE COOKY DOUGH AND KEEP IT CHILLED AND
COVERED IN THE REFRIGERATOR. THEN JUST BE-
FORE OR AS SOON AS GUESTS DROP IN, POP THE
COOKIES INTO THE OVEN AND PUT ON THE COFFEE-
POT.

TO MELT SQUARES OF CHOCOLATE--LEAVE SQUARE
WRAPPED IN PAPER. PLACE IN DOUBLE BOILER
TO MELT, THEN OPEN PAPER AND SCRAPE INTO
OTHER MIXTURE WITH SPATULA.

SALTED PEANUT COOKIES

1 CUP SHORTENING
2 CUPS BROWN SUGAR
2 EGGS BEATEN
1 TEASPOON VANILLA
DASH SALT
1 CUP CRUSHED CORNFLAKES
2 CUPS QUICK COOKING OATS
2 CUPS FLOUR
1 TEASPOON CREAM OF TARTAR
1 CUP SOUR MILK
1 TEASPOON SODA
1 1/2 CUPS SPANISH SALTED PEANUTS

CREAM SHORTENING AND SUGAR, ADD BEATEN EGGS, SALT AND VANILLA. SIFT FLOUR WITH CREAM OF TARTAR AND SODA, AND ADD TO THE CREAMED MIXTURE ALTERNATELY WITH THE MILK. ADD CORNFLAKES AND OATS, THEN NUTS. DROP BY TEASPOONFULS ON GREASED COOKIE SHEET AND FLATTEN SLIGHTLY. BAKE IN MODERATE OVEN 12 TO 15 MINUTES.

AGNES KOEHLER (MRS. WILLIS)
LAKE OSWEGO, OREGON

SWEDISH LACE COOKIES

3/4 CUP OATMEAL	1/4 TEASPOON SALT
3/4 CUP SIFTED FLOUR	1 TEASPOON CINNAMON
1 CUP SUGAR	1/4 TEASPOON CLOVES
1/2 TEASPOON BAKING POWDER	

MELT IN A SAUCEPAN—
1/2 CUP BUTTER OR MARGARINE

ADD AND BLEND—
1/4 CUP MILK
1/4 CUP DARK CORN SYRUP

POUR THE LIQUID OVER THE DRY INGREDIENTS. STIR UNTIL SMOOTH. THEN DROP BY HEAPING TEASPOONFULS ABOUT 4 INCHES APART ON WELL GREASED BAKING SHEETS. BAKE IN A MODERATE OVEN, 375 DEGREES FOR 8 TO 10 MINUTES OR UNTIL BROWN. THE COOKIES SHOULD BE "BUBBLING" ON THE SHEET WHEN THEY ARE DONE. REMOVE FROM OVEN AND ALLOW TO COOL ABOUT 2 MINUTES BEFORE REMOVING FROM THE PAN WITH A PANCAKE TURNER. PLACE THE WARM COOKIES ON A ROLLING PIN OR SHAPE AROUND THE HANDLE OF A WOODEN SPOON. LET STAND UNTIL COOL SO THAT THEY WILL RETAIN THEIR CURVED SHAPE.

MRS. ALICE E. KURKOSKI
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

BOSTON COOKIES

- 1 CUP BUTTER (2 CUBES OR 1/2 POUND)
- 1 1/2 CUPS WHITE SUGAR
- 3 EGGS WELL BEATEN
- 1 CUP SEEDLESS RAISINS
- 1 JAR (1/2 CUP) PEELED CITRON
- 1 JAR (1/2 CUP) LEMON PEEL
- 1 JAR (1/2 CUP) ORANGE PEEL
- 1 TEASPOON GROUND CINNAMON
- 3 CUPS SIFTED FLOUR
- 1 TEASPOON SODA DISSOLVED IN
- 2 TABLESPOONS BOILING WATER

CREAM BUTTER AND SUGAR TOGETHER. ADD BEATEN EGGS. STIR IN RAISINS, CITRON, LEMON AND ORANGE PEEL. SIFT FLOUR AND CINNAMON TOGETHER - ADD TO FIRST MIXTURE. ADD SODA AND BOILING WATER MIXTURE. DROP ON COOKIE SHEET AND BAKE AT 350 DEGREES 10 TO 12 MINUTES. MAKES OVER 50 COOKIES.

PAULINE DOW (MRS. FRANK)

PEANUT CHOCOLATE CHIP COOKIES

- 1/2 CUP SHORTENING
- 1/2 CUP MARGARINE OR BUTTER
- 1 CUP PEANUT BUTTER
- 1 CUP WHITE SUGAR
- 1 CUP BROWN SUGAR (FIRMLY PACKED)
- 2 EGGS
- 2 CUPS FLOUR
- 1 TEASPOON SODA
- 1 6-OUNCE PACKAGE CHOCOLATE CHIPS
- 1 8-OUNCE CAN SALTED PEANUTS (BREAK UP SLIGHTLY)

CREAM SHORTENING, MARGARINE AND PEANUT BUTTER TOGETHER. GRADUALLY ADD SUGAR. THEN EGGS. BEAT UNTIL SMOOTH. ADD FLOUR MIXTURE AND LAST NUTS AND CHIPS. DROP BY TEASPOONFULS ON GREASED COOKIE SHEET. SLIGHTLY FLATTEN WITH BACK OF SPOON. BAKE AT 325 DEGREES FOR 15 MINUTES. MAKES 6 DOZEN COOKIES.

SYLVIA RAINEY (MRS. J. A.)
ASTORIA, OREGON

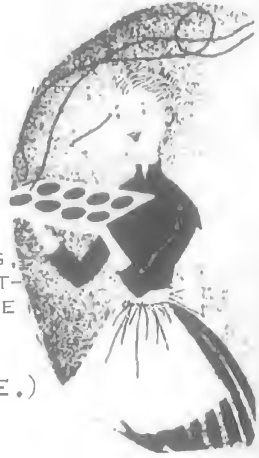
OATMEAL CHEWIES

COMBINE—

- 2 CUPS QUICK-COOKING OATMEAL
- 1/2 CUP SALAD OIL
- 1 CUP BROWN SUGAR

LET STAND AT ROOM TEMPERATURE AN HOUR. BEAT 1 EGG, 1/2 TEASPOON SALT, 1 TEASPOON VANILLA AND ADD TO OATMEAL MIX. STIR IN 1 CUP ANGEL FLAKE COCONUT. PLACE LEVEL TABLESPOON OF MIXTURE ON GREASED SHEET AND BAKE 12 TO 15 MINUTES AT 325 DEGREES.

AGNES WARD (MRS. N. E.)



DROP FILLED COOKIES

- 3 1/2 CUPS (OR MORE) FLOUR
- 2 CUPS BROWN SUGAR
- 1 CUP SHORTENING
- 2 EGGS
- 1 TEASPOON VANILLA
- 1 1/2 TEASPOONS SODA DISSOLVED IN 1/2 CUP HOT WATER

CREAM SHORTENING, ADD SUGAR GRADUALLY AND THEN EGGS, BEAT WELL. ADD FLOUR AND LIQUID INGREDIENTS ALTERNATELY. TEST DOUGH TO SEE IF MORE FLOUR IS NEEDED. DROP DOUGH BY SOUP-SPoon FULL ON GREASED COOKIE SHEET. DROP SMALL SPOONFULS OF DESIRED FILLING ON TOP OF COOKIE. THEN ADD A SMALLER SPOONFUL OF DOUGH ON TOP OF FILLING. BAKE AT 375 DEGREES FOR 8 TO 12 MINUTES.

FILLINGS — FIRM APPLE BUTTER IS EXCELLENT

DATE FILLING —

- 2 CUPS DATES CUT UP
- 3/4 CUP SUGAR
- 3/4 CUP WATER

COOK UNTIL THICK, THEN ADD 1/2 CUP CHOPPED WALNUTS AND COOL.

MRS. LELAND L. CHEYNE
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON



LARSON-DAHLIA DAIRY

PHONE RE 8-5711

1115 So. Holladay
SEASIDE, OREGON

MELOMAKAROUNA (GREEK COOKIE)

THESE WILL KEEP FOR MONTHS

- 1 POUND BUTTER OR MARGARINE
- 1 1/4 CUPS SUGAR
- 1 1/4 CUPS OIL
- 1 1/4 CUPS ORANGE JUICE
- 3 TABLESPOONS ORANGE RIND
- 2 TEASPOONS CLOVES
- 2 TEASPOONS CINNAMON
- 3 TEASPOONS BAKING POWDER
- 1 1/2 CUPS FLOUR
- 3 CUPS SHELLD WALNUTS - FINELY GROUND

BEAT BUTTER UNTIL LIGHT, ADD SUGAR. BEAT. ADD 1 CUP WALNUT MEAT. BEAT. ADD OIL. BEAT. ADD ORANGE JUICE. BEAT. ADD RIND AND SPICES. MIX BAKING POWDER WITH PART OF FLOUR AND ADD BALANCE OF FLOUR. KNEAD. PINCH OFF LITTLE PIECES OF DOUGH, ROLL BETWEEN HANDS. PLACE ON UNGREASED COOKIE SHEETS. BAKE 30 MINUTES, 375 DEGREES.

FROSTING FOR ABOVE COOKIES-

- 2 1/2 CUPS HONEY
- 1/3 CUP WATER

BRING ABOVE INGREDIENTS TO BOILING POINT. DIP COOKIES IN HOT HONEY AND ROLL IN RESERVED 2 CUPS NUT MEAT. MAKES 12 TO 15 DOZEN COOKIES. COOKIES MAY BE DIPPED IN HONEY WHILE HOT OR COLD.

MRS. STEPHEN C. MARICK
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

PELOTA COOKIES

- 1 CUP SUGAR
- 1/8 TEASPOON SALT
- 1/4 CUP MILK
- 1/4 CUP BUTTER OR MARGARINE
- 2 TABLESPOONS PEANUT BUTTER
- 1 CUP UNCOOKED QUICK-ROLLED OATS
- 1/4 TEASPOON ALMOND EXTRACT OR VANILLA

IN ONE-QUART SAUCE PAN COMBINE SUGAR, SALT, MILK, BUTTER AND PEANUT BUTTER. OVER MEDIUM HEAT ON STOVE BRING THE MIXTURE TO A ROLLING BOIL. STIR BATTER UNTIL ALL INGREDIENTS ARE BLENDED. REDUCE HEAT AND CONTINUE TO COOK BATTER FOR 3 MINUTES, STIRRING OFTEN. REMOVE PAN FROM HEAT AND ADD OATS AND EXTRACT. BEAT MIXTURE UNTIL COOLED AND THICKENED. SPREAD PIECE OF WAX PAPER OVER COOKIE SHEET AND DROP BATTER BY TEASPOONFULS ON PAPER. CHILL. MORE LIKE CANDY THAN COOKIES.



THE RANGLES

CLASSIC COOKIES

1 CUP BUTTER	2 TEASPOONS CREAM OF TARTAR
1 CUP SUGAR	2 TEASPOONS SODA
1 CUP SHORTENING	1 TEASPOON VANILLA
1 CUP POWDERED SUGAR	4 1/2 CUPS FLOUR
2 BEATEN EGGS	

MIX ALL INGREDIENTS TOGETHER. ROLL DOUGH IN BALLS, ROLL IN SUGAR, AND PRESS DOWN WITH FORK. BAKE AT 350 DEGREES FOR 15 MINUTES.

MRS. OWEN HESS
ASTORIA, OREGON

GINGERSNAPS

CREAM TOGETHER UNTIL FLUFFY—

3/4 CUP SHORTENING
1 CUP SUGAR

BEAT IN—

1 EGG
1/4 CUP MOLASSES

MEASURE AND SIFT—

2 CUPS FLOUR
1 TABLESPOON GROUND GINGER
1 TEASPOON CINNAMON
1/2 TEASPOON SALT
2 TEASPOONS BAKING SODA

BLEND INGREDIENTS WELL. FORM DOUGH INTO BALLS BY TEASPOONFULS AND ROLL INTO SUGAR. PLACE 2 INCHES APART ON UNGREASED COOKIE SHEET. BAKE 350 DEGREES, 12 TO 15 MINUTES UNTIL TOPS ARE SLIGHTLY ROUNDED, CRACKLY AND LIGHTLY BROWNED. COOL ON RACKS COMPLETELY. STORE IN AN AIRTIGHT CONTAINER.

VIRGINIA CASH (MRS. CARL)



375 — 12TH STREET. ASTORIA, OREGON
TELEPHONE FA 5-1541

SOUR CREAM COOKIES

- 1 CUP SOUR CREAM
- 1 CUP SUGAR
- 2 1/2 CUPS FLOUR
- 1 TEASPOON BAKING SODA
- 1/2 TEASPOON SALT
- 1/2 TEASPOON LEMON EXTRACT OR GRATED LEMON PEEL.

MIX SOUR CREAM AND SUGAR TOGETHER. ADD FLOUR, BAKING SODA, SALT AND LEMON EXTRACT. BEAT TOGETHER. DROP FROM TIP OF TEASPOON IN GREASED PAN. BAKE AT 375 DEGREES, FOR 15 MINUTES. FOR VARIATION - ADD RAISINS OR NUTS.

SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

MOLASSES COOKIES

- | | |
|--------------------|--------------------------|
| 3/4 CUP SHORTENING | 1/2 TEASPOON SODA |
| 1 CUP BROWN SUGAR | 1 TEASPOON BAKING POWDER |
| 1 EGG | 1 TEASPOON CINNAMON |
| 1/4 CUP MOLASSES | 1 TEASPOON GINGER |
| 2 1/2 CUPS FLOUR | 1/2 TEASPOON CLOVES |

MIX TOGETHER ALL INGREDIENTS AND CHILL THOROUGHLY. SHAPE INTO WALNUT SIZE BALLS AND DIP ONE SIDE INTO SUGAR. PLACE SUGAR SIDE UP ON GREASED COOKIE SHEET AND BAKE AT 350 DEGREES FOR 15 MINUTES.

MIRIAM LINDBECK (MRS. M. T.)
ST. CLARE PARISH
PORTLAND, OREGON

PEANUT BUTTER BALLS

- | | |
|---------------------|----------------------|
| 1/2 CUP BROWN SUGAR | 1 CUP CORN FLAKES |
| 1/2 CUP KARO SYRUP | 2 CUPS RICE KRISPIES |
| 1 CUP PEANUT BUTTER | POWDERED SUGAR |

COMBINE BROWN SUGAR, SYRUP, AND PEANUT BUTTER. MELT ON MEDIUM LOW HEAT. FOLD IN CORN FLAKES AND RICE CRISPIES. ROLL IN BALLS AND DIP IN POWDERED SUGAR.

MARLYN MATTSON (MRS. LORAN)
PORTLAND, OREGON

SHREWSBURY CAKES

THIS RECIPE ORIGINATED IN CHARLSTON, ENGLAND, YEAR OF 1730

MIX-

2 CUPS SUGAR
1 TEASPOON NUTMEG

SIFT-

1 TEASPOON MACE
4 CUPS FLOUR

BEAT 4 EGGS TILL LIGHT AND ADD 4 TEASPOONS ROSE WATER. COM-
BINE WITH DRY INGREDIENTS. ADD ABOUT 1/2 CUP MELTED BUTTER
TO MAKE A STIFF DOUGH. ROLL AND CHILL AS FOR A REFRIGERATOR
COOKIE. CUT THIN. BAKE 350 DEGREES, 12 MINUTES. MAKES 6
DOZEN.

MARGARET MILLER (MRS. HARRY)

BUTTER SCOTCH COOKIES

2 CUPS BROWN SUGAR	4 CUPS FLOUR
1 CUP SHORTENING	1 TEASPOON VANILLA
3 EGGS	1 TEASPOON SODA
1 CUP CHOPPED NUTS	1 TEASPOON CREAM OF TARTAR

MELT SHORTENING. ADD SUGAR AND MIX WELL. ADD EGGS - SIFT
TOGETHER FLOUR AND SODA - STIR INTO SHORTENING MIXTURE.
ADD VANILLA AND NUTS. SHAPE IN ROLLS AND CHILL IN REFRI-
GERATOR 4 HOURS OR OVERNIGHT. SLICE AND BAKE ON UNGREASED
COOKIE SHEET IN A 375 DEGREE OVEN FOR 10 MINUTES.

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PEANUT BUTTER COOKIES

1 CUP BROWN SUGAR	3 CUPS FLOUR
1 CUP GRANULATED SUGAR	2 TEASPOONS BAKING SODA
1 CUP SHORTENING	1 TABLESPOON VINEGAR
1 CUP PEANUT BUTTER	1 TEASPOON VANILLA
2 EGGS	DASH OF SALT

CREAM SUGARS AND SHORTENING - ADD PEANUT BUTTER AND EGGS. SIFT TOGETHER FLOUR, BAKING SODA, ADD TO SUGAR AND SHORTENING MIXTURE. ADD VINEGAR, SALT AND VANILLA. ROLL DOUGH INTO BALLS SIZE OF LARGE WALNUTS. PLACE ON GREASED COOKIE SHEET, FLATTEN WITH FORK DIPPED IN FLOUR. BAKE AT 350 DEGREES - ABOUT 10 MINUTES.

MRS. HENRY FISHER

PUSHIE COOKIES

CREAM-

1 CUP BUTTER
1 CUP SUGAR

ADD-

1 TEASPOON VANILLA
1 EGG - SLIGHTLY BEATEN
1/2 TEASPOON SALT
2 CUPS SIFTED FLOUR

THIS MAKES A STIFF DOUGH. PAT OR PUSH IT OUT ON A COOKIE SHEET ABOUT 1/2 INCH THICK OR LESS. TOP WITH THE FOLLOWING TOPPING- 1 CUP BROWN SUGAR - SPRINKLE THIS OVER THE DOUGH AND PUSH INTO DOUGH. CHOP 1 CUP WALNUTS AND SPRINKLE THEM OVER THE DOUGH AND PUSH THEM IN. BEAT 1 EGG AND DRIZZLE OVER OTHER INGREDIENTS - EVENLY. BAKE AT 350 DEGREES FOR 12 TO 15 MINUTES. CUT INTO SQUARES OR STICKS, BUT LEAVE IN PAN UNTIL COOL.

LOU ANN BATY (MRS. DICK)

BROWN SUGAR LOGS

2 CUPS BROWN SUGAR	1/2 TEASPOON SALT
1 1/2 CUPS FLOUR	1/2 TEASPOON VANILLA
4 TEASPOONS HOT WATER	1/2 CUP NUTS
2 EGGS	1/2 CUP COCONUT
1/2 TEASPOON SODA	

PUT ALL INGREDIENTS INTO BOWL AND MIX WELL. POUR INTO A PAN 14" X 7". BAKE AT 325 DEGREES ABOUT 30 MINUTES OR UNTIL DONE. CUT INTO BARS AND ROLL IN POWDERED SUGAR IF DESIRED.

MAE SUTHERLAND (MRS. J. D.)

ARLENE'S COOKIE CAKE

(SPICEY - EAT LIKE A COOKIE - BEST SERVED WARM -
CAN BE MIXED QUICKLY)

- 1 CUP BROWN SUGAR - PACKED
- 1 CUBE BUTTER (1/2 CUP) MELTED
- 1/2 CUP HOT COFFEE
- 1 EGG SLIGHTLY BEATEN

MIX ALL THE ABOVE TOGETHER - THEN SIFT TOGETHER-

- 1 1/2 CUPS FLOUR
- 1/2 TEASPOON BAKING POWDER
- 1/2 TEASPOON BAKING SODA
- 1 TEASPOON CINNAMON

ADD TO FIRST MIXTURE, THEN ADD

- 1 TEASPOON VANILLA
- 1/2 CUP RAISINS (SOFTENED IN WARM WATER AND DRAINED)
- 1/4 CUP CHOPPED WALNUTS

SPREAD THINLY ON COOKIE SHEET 11 X 17". BAKE AT 350 DEGREES FOR 15 MINUTES. FROST WHILE HOT WITH THIN MIXTURE OF POWDERED SUGAR, MILK AND VANILLA.

RHODAMAE HOLMSTROM (MRS. WM.)
GEARHART, OREGON

MINCEMEAT MINIATURES

- 2 CUPS QUICK-COOKING ROLLED OATS
- 2 CUPS SIFTED FLOUR
- 1 1/3 CUPS DARK BROWN SUGAR
- 1 1/2 TEASPOONS SALT
- 1 TEASPOON CINNAMON
- 1 CUP BUTTER
- 1 JAR MINCEMEAT (3 CUPS)
- 1/2 CUP WALNUTS (COARSELY BROKEN)

MIX OATS FLOUR, SUGAR, SALT AND CINNAMON. CUT IN BUTTER - PACK HALF OF MIXTURE INTO PAN. SPREAD MINCEMEAT OVER TOP. ADD NUTS TO REST OF DRY INGREDIENTS AND SPRINKLE ON TOP AND PAT DOWN. BAKE IN A 350 DEGREE OVEN FOR 45 MINUTES. COOL IN PAN, THEN CUT INTO SQUARES.

VIOLA EVANSON (MRS. FRED)
ST. CLARE PARISH
PORTLAND, OREGON



MINCE MEAT COOKIE BARS

1/3 CUP BUTTER OR MARGARINE
2/3 CUP BROWN SUGAR (PACKED)
1 TEASPOON VANILLA
1/4 CUP MOLASSES
4 TABLESPOONS ORANGE JUICE
1 1/2 CUPS SIFTED FLOUR
1 TEASPOON BAKING POWDER
1/4 TEASPOON SODA
1/2 TEASPOON SALT
1/4 TEASPOON EACH OF CLOVES, CINNAMON, NUTMEG
1 CUP MINCE MEAT OR RAISINS
1/2 CUP CHOCOLATE BITS
1/2 CUP SLICED NUTS

BEAT TOGETHER BUTTER AND BROWN SUGAR AND VANILLA. ADD MOLASSES AND ORANGE JUICE. ADD SIFTED DRY INGREDIENTS. ADD MINCEMEAT OR RAISINS, CHOCOLATE BITS AND NUTS. SPREAD IN 10 X 15 " PAN. BAKE 25 TO 30 MINUTES, 350 DEGREE OVEN.

SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

GRAHAM CRACKER DREAM BARS

LINE 9 X 13" PAN WITH WHOLE GRAHAM CRACKERS. FILLING-
2 CUBES BUTTER (1 CUP)
1 CUP GRANULATED SUGAR
1/2 CUP MILK
1 EGG SLIGHTLY BEATEN

COOK UNTIL IT COMES TO A FULL BOIL BE CAREFUL NOT TO SCORCH, REMOVE FROM HEAT. ADD-
1 CUP GRAHAM CRACKER CRUMBS
1 CUP COCONUT
1 CUP NUT MEATS

SPREAD OVER CRACKERS AND TOP WITH ANOTHER LAYER OF WHOLE GRAHAM CRACKERS. FROST WITH-
1/2 CUBE BUTTER
2 CUPS POWDERED SUGAR
JUST ENOUGH CREAM TO MOISTEN
1 TEASPOON VANILLA

SPREAD ON CRACKERS AND SET PAN IN REFRIGERATOR TO SET OVERNIGHT.

MRS. BERNICE BOWN
PORTLAND, OREGON

DATE CHOCOLATE BARS

POUR--

1 CUP HOT WATER OVER--
1 CUP CUT-UP DATES
1 TEASPOON SODA

CREAM--

1 CUP SUGAR
3/4 CUP SHORTENING

ADD--

2 EGGS, ONE AT A TIME, BEATING AFTER EACH ADDITION

ADD--

1 3/4 CUPS FLOUR
1 TABLESPOON COCOA
1/4 TEASPOON SALT

(THESE DRY INGREDIENTS
SHOULD BE SIFTED TOGETHER)

ADD--

1/2 CUP CHOCOLATE CHIPS AND THE DATE MIXTURE
1 TEASPOON VANILLA

POUR INTO A GREASED PAN, 15 1/2 X 10 1/2". TOP WITH 1/2 CUP CHOCOLATE CHIPS AND 1/2 CUP CHOPPED NUTS. BAKE AT 350 DEGREES FOR 30 MINUTES. CUT INTO BARS OR SQUARES, AND SERVE.

ADELENE HAMMELMAN
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

GERMAN "LED COOKIES"

3 EGGS
2 1/2 CUPS BROWN SUGAR
3 CUPS SIFTED FLOUR
1 TEASPOON CLOVES
2 TEASPOONS CINNAMON
1 TEASPOON SODA, DISSOLVED IN
1 TEASPOON HOT WATER
1 CUP CHOPPED NUTS
1/2 POUND RAISINS

BEAT EGGS - ADD BROWN SUGAR. MIX. SIFT TOGETHER FLOUR, CLOVES AND CINNAMON. ADD TO BATTER ALONG WITH SODA DISSOLVED IN HOT WATER. ADD NUTS AND RAISINS. MIX. SPREAD IN GREASED COOKIE PAN, 8 X 10". BAKE IN MODERATE OVEN, 350 DEGREES, 15 TO 20 MINUTES. IDEAL FOR SHIPPING.

SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON



ANGEL PIE COOKIES

- 12 ROLLED GRAHAM CRACKERS
- 1 TEASPOON BAKING POWDER
- 1/2 CUP CHOPPED WALNUTS
- 1/2 CUP ANGEL FLAKE COCONUT
- 1 CUP SUGAR
- 3 EGG YOLKS (SLIGHTLY BEATEN)
- 3 EGG WHITES (STIFFLY BEATEN)

MIX TOGETHER IN BOWL CRACKERS, BAKING POWDER, NUTS, COCONUT AND SUGAR. ADD EGG YOLKS - FOLD IN EGG WHITES. BLEND WELL. POUR ONTO GREASED COOKY SHEET. BAKE IN A 375 DEGREE OVEN FOR 20 MINUTES. COOL SLIGHTLY AND CUT INTO SQUARES AND ROLL IN POWDERED SUGAR.

MARGE CORNELIUS (Mrs. R. B.)

NAPOLEANS (FRENCH)

SIFT-

- 1 CUP FLOUR
- 1 TEASPOON BAKING POWDER

ADD-

- 1/2 CUP SHORTENING)
- PINCH SALT) MIX THESE INGREDIENTS TOGETHER

ADD-

- 1 TABLESPOON MILK
- 1 BEATEN EGG

SPREAD THESE INGREDIENTS IN A 8 X 8" PAN. COVER WITH RASPBERRY JAM. MELT 1/4 CUP BUTTER. ADD TO IT 1 CUP SUGAR, AND 1 BEATEN EGG AND 1 1/2 CUPS COCONUT. SPREAD THIS OVER THE JAM. BAKE IN A MODERATE OVEN, 325 DEGREES FOR 25 MINUTES.

NAN ROSS (Mrs. W. J. B.)

ROCKY ROAD FUDGE COOKIES

- 1 CUP SIFTED FLOUR
- 1 CUP SUGAR
- 1/2 TEASPOON SALT
- 2/3 CUP SHORTENING
- 2 EGGS
- 2 SQUARES UNSWEETENED CHOCOLATE MELTED
- 1/2 CUP CHOPPED NUTS
- 1 TEASPOON VANILLA
- 24 MARSHMALLOWS CUT INTO SQUARES
- 1 6-OUNCE PACKAGE SEMI-SWEET CHOCOLATE MELTED

COMBINE DRY INGREDIENTS IN BOWL., ADD SHORTENING AND EGGS. BEAT BY HAND OR WITH MIXER AT MEDIUM SPEED, TILL FLUFFY, ABOUT 2 MINUTES. ADD VANILLA AND UNSWEETENED CHOCOLATE. BEAT THOROUGHLY. STIR IN NUTS. SPREAD BATTER INTO LIGHTLY GREASED 11 X 7 X 1 1/2" PAN. BAKE IN MODERATE OVEN, 350 DEGREES. 20 TO 25 MINUTES. REMOVE FROM OVEN AND IMMEDIATELY COVER WITH MARSHMALLOWS. COOL IN PAN. POUR MELTED SEMI-SWEET CHOCOLATE OVER TOP. COOL. CUT IN SQUARES. STORE IN AIR TIGHT CONTAINER.

MISS MAUD RAHLES
GEARHART, OREGON

FROSTY FRUIT BARS

1/2 CUP SHORTENING
1 CUP SUGAR
1 EGG
1 TABLESPOON GRATED ORANGE RIND
1/4 CUP PINEAPPLE OR ORANGE JUICE
2 1/2 CUPS SIFTED FLOUR
1/2 TEASPOON SODA
1/2 TEASPOON SALT
1/2 TEASPOON CINNAMON
1/2 TEASPOON NUTMEG
1 CUP SEEDLESS RAISINS
1 CUP MIXED CANDIED FRUITS
1/2 CUP CHOPPED NUTS

MIX SHORTENING, SUGAR, EGG AND ORANGE RIND TOGETHER THOROUGHLY. SIFT DRY INGREDIENTS, STIR IN WITH JUICE. MIX FRUIT AND NUTS IN BY HAND. SPREAD AND PAT SMOOTH IN GREASED LOAF PAN, 9 X 13", BAKE 15 TO 20 MINUTES AT 400 DEGREES. WHILE WARM, SPREAD WITH ICING. ICING- 2 CUPS POWDERED SUGAR, ADD CREAM TO MAKE THICK PASTE, AND 1 TEASPOON VANILLA.

ST. MARY'S OF THE VALLEY
BEAVERTON, OREGON

DATE BARS

2 WELL BEATEN EGGS	}	MIX TOGETHER
1 CUP SUGAR		
2 TABLESPOONS FLOUR		
1 TEASPOON BAKING POWDER		
1 CUP DATES		
3/4 CUP WALNUTS, CUT FINE		

MELT TABLESPOON OF BUTTER IN PAN 7 X 11". ADD MIXTURE AND BAKE 30 MINUTES OR MORE IN 350 DEGREE OVEN. COOL AND CUT INTO SQUARES.

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"COCONUT ISLANDS" COOKIES

SIFT TOGETHER-

2 CUPS FLOUR
1/2 TEASPOON SALT
1/2 TEASPOON SODA

MELT-

3 SQUARES CHOCOLATE IN-
1/4 CUP HOT STRONG COFFEE AND COOL

CREAM-

1/2 CUP CRISCO AND GRADUALLY ADD-
1 CUP FIRMLY PACKED BROWN SUGAR

ADD-

1 UNBEATEN EGG

ADD THE COOLED CHOCOLATE MIXTURE AND BEAT WELL. MEASURE 3/4 CUP SOUR CREAM. ADD THIS ALTERNATELY WITH THE DRY INGREDIENTS TO THE CREAMED MIXTURE. MIX UNTIL WELL BLENDED.

STIR IN-

1/3 CUP FINELY CUT COCONUT

DROP BY HEAPING TEASPOONFULS ONTO COOKIE SHEET. BAKE AT 375 DEGREES FOR 12 TO 15 MINUTES. FROST WHILE WARM AND THEN TOP WITH ADDITIONAL COCONUT.

CHOCOLATE FROSTING-

HEAT 1 1/2 SQUARES CHOCOLATE, 1/4 CUP SOUR CREAM, AND 1 TABLESPOON BUTTER IN TOP OF DOUBLE BOILER OVER HOT WATER, STIRRING UNTIL CHOCOLATE MELTS. REMOVE FROM HEAT. GRADUALLY BLEND IN 1 1/2 TO 2 CUPS POWDERED SUGAR, UNTIL OF THE CONSISTENCY TO SPREAD. THIN WITH WATER OR CREAM, A FEW DROPS AT A TIME, IF NECESSARY.

SHIRLEY ERNST (MRS. JIM)
ST. PAUL, OREGON

TOFFEE COOKIES

1 CUP BUTTER
2 CUPS SIFTED FLOUR
1 CUP BROWN SUGAR
1 EGG
1 TEASPOON VANILLA
1 6-OUNCE PACKAGE CHOCOLATE BITS
1/2 CUP NUTS CHOPPED

CREAM BUTTER AND SUGAR TOGETHER THOROUGHLY- ADD EGG AND VANILLA, MIX WELL. ADD FLOUR AND COMBINE. SPREAD INTO JELLY ROLL PAN, ABOUT 14 X 17". BAKE AT 400 DEGREES FOR 12 TO 15 MINUTES. WHILE COOKIES ARE BAKING, MELT CHOCOLATE BITS IN THE TOP OF A DOUBLE BOILER (DO NOT BOIL). SPREAD OVER THE SURFACE OF COOKIES WHILE HOT. SPRINKLE THE TOP WITH NUTS AND THEN CUT INTO BARS.

MARGE HOLLY
PORTLAND, OREGON

SUGAR COOKIES

1 CUP MARGARINE	1 TEASPOON CREAM OF TARTAR
2 CUPS SUGAR	1 TEASPOON SODA
2 EGGS	2 3/4 CUPS FLOUR
1 TEASPOON VANILLA	1 TEASPOON SALT

MIX ABOVE INGREDIENTS TOGETHER. REFRIGERATE FOR 1 HOUR. FORM INTO BALLS. ROLL IN SUGAR. SPRINKLE WITH WATER. BAKE 20 MINUTES 350 DEGREE OVEN.

SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

OATMEAL REFRIGERATOR COOKIES

1 CUP SHORTENING	1 1/2 CUP FLOUR
1 CUP BROWN SUGAR	1 TEASPOON SALT
1 CUP WHITE SUGAR	1 TEASPOON SODA
2 EGGS	3 CUPS OATS
1 TEASPOON VANILLA	1/2 CUP NUTS
1 TEASPOON CINNAMON	

CREAM THE SHORTENING AND SUGARS. ADD THE EGGS AND VANILLA. STIR IN THE DRY INGREDIENTS, ADD OATS AND NUTS AND MIX WELL. SHAPE INTO ROLLS. WRAP IN WAX PAPER AND CHILL. SLICE AND BAKE AT 375 DEGREES FOR ABOUT 12 MINUTES

NORMA WHEELER (MRS. HAROLD)

SNICKERDOODLES

1 CUP SOFT SHORTENING
1 1/2 CUPS SUGAR
2 EGGS

SIFT TOGETHER AND STIR IN-

2 3/4 CUPS FLOUR
2 TEASPOONS CREAM OF TARTAR
1 TEASPOON SODA
1/2 TEASPOON SALT

ROLL INTO BALLS SIZE OF WALNUT. ROLL INTO CINNAMON SUGAR MIXTURE. PLACE 2 INCHES APART ON UNGREASED COOKIE SHEET. BAKE 8 TO 10 MINUTES AT 400 DEGREES. YIELD, 5 DOZEN

VIRGINIA CASH (MRS. CARL)

BOURBON BALLS

- 3 CUPS GROUND VANILLA WAFERS
- 1 CUP GROUND WALNUTS OR PECANS
- 1 CUP CONFECTIONER'S SUGAR
- 3 TABLESPOONS LIGHT CORN SYRUP
- 1 1/2 TABLESPOONS COCOA, (OMIT IF DESIRED)
- 1/2 CUP WHISKEY OR RUM

ROLL IN CONFECTIONERS SUGAR.

MARGARET MILLER (MRS. HARRY)

LADY FINGERS

- 8 EGGS
- 2 LEMONS - RIND AND JUICE
- 1 1/2 CUPS SUGAR
- 1 CUP ORANGE JUICE
- 2 ENVELOPES KNOX GELATIN

DISSOLVE GELATIN IN ORANGE JUICE. SET IN PAN OF HOT WATER. COOK YOLKS AND 1/2 CUP SUGAR, RIND AND LEMON JUICE UNTIL IT IS LIKE A CUSTARD, STIRRING CONSTANTLY. COOL - THEN ADD ORANGE JUICE IN JELLO. BEAT WHITES DRY - ADD 1 TABLESPOON SUGAR AT A TIME AND FOLD ALL TOGETHER. POUR INTO GREASED AND LINED PAN. CUT COOKIES IN HALF.

HAZEL ROLISON (MRS. L.H.)

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SEASIDE, OREGON

LINGER CHERUBS

1 1/3 CUPS FLOUR
1/2 TEASPOON SALT
1/2 CUP BUTTER OR MARGARINE
1/2 CUP BROWN SUGAR OR WHITE SUGAR
1 CUP RASPBERRY JAM, OR ANY OTHER JAM
1 CUP NUTS, CHOPPED FINE
1 EGG
1/2 CUP SUGAR, WHITE OR BROWN
1/4 TEASPOON SALT

MIX WELL FIRST 4 ABOVE MENTIONED INGREDIENTS. PACK FIRMLY INTO 10 X 12" BUTTERED PAN. SPREAD JAM OVER ALL. COOK 350 DEGREES FOR 10 MINUTES. MIX LAST 4 MENTIONED INGREDIENTS TOGETHER AND SPREAD OVER ALL. COOK 20 MINUTES MORE. CUT WHILE STILL WARM.

SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

CHOCOLATE CANDY COOKIES

COMBINE IN SAUCEPAN-

1/2 CUP BUTTER
1/2 CUP MILK
2 CUPS SUGAR
1/4 CUP COCOA
1 TEASPOON VANILLA
DASH OF SALT

BRING TO BOIL AND BOIL HARD FOR 5 MINUTES. IN LARGE BOWL MIX TOGETHER-

2 1/2 CUPS QUICK OATMEAL
1 CUP CHOPPED NUTS
1/2 CUP RAISINS
1/2 CUP COCONUT

POUR HOT MIX OVER DRY AND STIR TOGETHER. DROP FROM TEASPOON ON WAX PAPER IMMEDIATELY.

AGNES WARD (MRS. N. E.) AND
MRS. T. CAREY

DATE AND NUT MERINGUE COOKIES

1/4 TEASPOON SALT
3 EGG WHITES
1 3/4 CUPS CONFECTIONERS SUGAR
1 TEASPOON FLOUR
2 CUPS PECANS
1 CUP CHOPPED DATES
1 TEASPOON VANILLA

ADD SALT TO EGG WHITES AND BEAT TO STIFF FOAM. ADD SUGAR SIFTED WELL WITH FLOUR, CONTINUE BEATING UNTIL STIFF. FOLD IN NUT MEATS, DATES AND VANILLA. DROP BY TEASPOON ONTO WAXED PAPER ON A COOKIE SHEET. BAKE AT 300 DEGREES FOR 30 MINUTES.

MARY COSTANZA
(MRS. ANGELO)

FRY PAN COOKIES

3/4 CUP WHITE SUGAR
1 CUP CHOPPED DATES
2 WELL BEATEN EGGS

COOK IN A HEAVY PAN OVER MEDIUM HEAT FOR 5 MINUTES OR UNTIL IT LEAVES SIDES OF PAN. COOL 3 MINUTES. ADD 1 TEASPOON VANILLA. HAVE READY IN LARGE BOWL-

1 CUP CORN FLAKES
1 CUP RICE CRISPIES
1 CUP CHOPPED NUTS

POUR ABOVE MIXTURE OVER FIRST MIXTURE - MIX WELL. DIP HANDS IN COLD WATER AND FORM MIXTURE IN SMALL BALLS, SIZE OF WALNUT. ROLL IN HALF PACKAGE OF TOASTED COCONUT, (6-OUNCE).

MRS. EUGENIE CHAMBERLAIN

CHEWY COCONUT MACAROONS

BEAT-

1/2 CUP EGG WHITES, UNTIL STIFF, BUT NOT DRY

GRADUALLY ADD-

1/4 CUP SUGAR
1/2 TEASPOON VANILLA - BEATING CONSTANTLY UNTIL VERY STIFF, STRAIGHT PEAKS ARE FORMED

SIFT TOGETHER-

1/2 CUP FLOUR
1/4 TEASPOON SALT
1 CUP SUGAR

ADD TO SIFTED INGREDIENTS-

2 1/2 CUPS COCONUT, MIX

FOLD THE DRY INGREDIENTS AND COCONUT INTO THE MERINGUE - HALF AT A TIME. DROP BY ROUNDED TEASPOONFULS ONTO BAKING SHEET COVERED WITH HEAVY BROWN WRAPPING PAPER. BAKE AT 325 DEGREES FOR 20 - 25 MINUTES. PLACE BROWN PAPER ON WET CLOTH FOR 2 MINUTES, THEN REMOVE COOKIES CAREFULLY. COOL.

ELEANOR KERR (MRS. A. F.)



CRUNCH-TOP APPLESAUCE BARS

2 CUPS SIFTED FLOUR	1/2 CUP SUGAR
1 TEASPOON BAKING SODA	1 CUP APPLESAUCE
1/4 TEASPOON SALT	1 TEASPOON VANILLA
1 1/2 TEASPOONS CINNAMON	1/2 CUP RAISINS
1 TEASPOON NUTMEG	1/2 CUP NUTS
1/2 CUP SOFT BUTTER	

SIFT THE FLOUR, SODA, SALT AND SPICES. BLEND THE BUTTER AND SUGAR. STIR IN THE APPLESAUCE AND VANILLA. ADD THE DRY INGREDIENTS, NUTS AND RAISINS. SPREAD IN A GREASED 8 X 8" PAN.

TOPPING-

2 CUPS CORN FLAKES (CRUSHED)
1/4 CUP NUTS
1/4 CUP SUGAR
2 TABLESPOONS MARGARINE

COMBINE THE CORN FLAKES, SUGAR, NUTS AND MARGARINE AND SPRINKLE OVER THE BATTER. BAKE IN A 350 DEGREE OVEN FOR 30 MINUTES. CUT IN BARS AND SERVE.

DOLORES MCKILLIP (MRS. JOHN JR.)
ST. PAUL, OREGON

CALYPSO BARS

2 1/2 SQUARES UNSWEETENED CHOCOLATE
2/3 CUP HOT WATER
1 1/3 CUPS GRANULATED SUGAR
1 1/3 CUPS CHOPPED DATES
1 CUP BUTTER
1 TEASPOON VANILLA
1 1/4 CUPS FIRMLY PACKED LIGHT BROWN SUGAR
1 1/2 CUPS SIFTED FLOUR
1/2 TEASPOON SALT
1/2 TEASPOON SODA
1 1/2 CUPS QUICK-COOKING ROLLED OATS
1 CUP CHOPPED NUTS

MELT CHOCOLATE IN HOT WATER OVER LOW HEAT. ADD GRANULATED SUGAR AND STIR UNTIL DISSOLVED. ADD DATES AND COOK OVER LOW HEAT UNTIL MIXTURE THICKENS (ABOUT 5 MINUTES). ADD 1/4 CUP OF THE BUTTER. BLEND IN VANILLA, COOL. CREAM REMAINING 3/4 CUP BUTTER AND BROWN SUGAR TOGETHER UNTIL LIGHT AND FLUFFY. SIFT FLOUR, SALT AND SODA TOGETHER. ADD TO CREAMED MIXTURE, BLENDING WELL. ADD OATS AND NUTS AND MIX UNTIL CRUMBLY. PRESS HALF THE NUT MIXTURE ONTO BOTTOM OF GREASED 13 X 9 X 2" PAN. SPREAD WITH DATE-CHOCOLATE MIXTURE AND TOP WITH REMAINING NUT MIXTURE. BAKE IN MODERATE OVEN 350 DEGREES FOR 30 MINUTES. MAKES 30 BARS.

AGNES WARD (MRS. N. E.)

LICORICE STICKS

3 1/4 CUPS SIFTED FLOUR
4 TEASPOONS BAKING POWDER
1 TEASPOON SALT
1/2 CUP BUTTER OR MARGARINE
1 1/4 CUPS SUGAR
1 EGG
1/2 TEASPOON ANISE FLAVORING
1/4 CUP MILK
RED FOOD COLORING

CREAM BUTTER AND SUGAR UNTIL FLUFFY. ADD EGG AND ANISE. SIFT IN DRY INGREDIENTS, ONE-THIRD AT A TIME - ALTERNATE WITH MILK - STIR UNTIL WELL BLENDED. DIVIDE DOUGH IN HALF. TINT ONE SECTION PINK. PINCH OFF A TEASPOON EACH OF PINK AND WHITE DOUGH AT A TIME AND ROLL EACH INTO PENCIL THIN STRIPS ABOUT 5 INCHES LONG ON LIGHTLY FLOURED PASTRY CLOTH OR BOARD. PLACE STRIPS SIDE BY SIDE THEN TWIST INTO A ROPE. PLACE 1 INCH APART ON UNGREASED COOKY SHEET. BAKE IN A 350 DEGREE OVEN FOR 10 MINUTES. MAKES ABOUT 5 DOZEN. KEEPS VERY WELL.

ANN ANTHONY (MRS. DON)

SEA FOAM NUT SQUARES

SIFT TOGETHER-

2 CUPS SIFTED FLOUR
1 TEASPOON DOUBLE ACTING BAKING POWDER
1/2 TEASPOON SALT
1/8 TEASPOON SODA

CREAM-

1/2 CUP SHORTENING, ADD GRADUALLY
1/4 CUP SUGAR
1/2 CUP FIRMLY PACKED BROWN SUGAR UNTIL LIGHT AND FLUFFY

ADD-

2 EGG YOLKS
2 TABLESPOONS COLD WATER. MIX WELL AND ADD-
1/2 TEASPOON VANILLA

MEASURE-

1/4 CUP MILK

ADD ALTERNATELY WITH DRY INGREDIENTS. SPREAD IN WELL GREASED PAN 15 X 10". BEAT 2 EGG WHITES UNTIL STIFF BUT NOT DRY. ADD 1 1/2 CUPS FIRMLY PACKED BROWN SUGAR GRADUALLY. BEAT WELL AFTER EACH ADDITION. SPREAD OVER COOKIE DOUGH AND EITHER SPRINKLE OR FOLD IN WITH 1 CUP CHOPPED NUTS. BAKE AT 325 DEGREES FOR 25 TO 30 MINUTES. CUT INTO SQUARES OR BARS WHILE STILL WARM.

MRS. H. M. WHEATLEY

SCOTCH SHORTBREAD

- 1 CUP SOFT BUTTER
- 1 CUP SUGAR
- 2 1/2 CUPS SIFTED FLOUR

MIX THOROUGHLY WITH HANDS. CHILL DOUGH. ROLL OUT 1/2" THICK. CUT INTO FANCY SHAPES, IF DESIRED, OR PUT IN PIE PAN AND FLUTE EDGES BY PINCHING BETWEEN FINGERS AS FOR PIE CRUST. PLACE ON UNGREASED BAKING PAN OR SHEET. (THE TOPS DO NOT BROWN DURING BAKING.) THIS SHOULD BAKE IN A 300 DEGREE OVEN FOR ABOUT 20 TO 25 MINUTES.

MARGARET MCILVENNY (MRS. LUKE)

SCOTCH SHORT BREAD WITH RICE FLOUR

- 1 POUND UNSALTED BUTTER
- 4 CUPS FLOUR
- 1 CUP POWDERED SUGAR
- 1 CUP RICE FLOUR
- PINCH OF SALT

MIX ALL INGREDIENTS TOGETHER. ROLL AND PAT TO ABOUT 1/4 OF AN INCH THICK. CUT WITH SMALL COOKIE CUTTER. BAKE IN A 150 DEGREE OVEN UNTIL LIGHT BROWN. ABOUT ONE HOUR.

PAULINE SORENSEN



PRUNE TARTS

1 POUND BUTTER
4 1/2 CUPS SIFTED FLOUR
1 TEASPOON BAKING POWDER
1/2 TEASPOON CREAM OF TARTAR
1 EGG
PINT OF WHIPPING CREAM
1 JIGGER WHISKEY
2 POUNDS PRUNES AND A LITTLE SUGAR

MIX AND CREAM IN BEATER ALL INGREDIENTS AND REFRIGERATE OVERNIGHT. ROLL OUT ABOUT TWICE AND KNEAD WITH HANDS. CUT IN FOUR INCH SQUARES AND PLACE ABOUT A TEASPOON OR MORE PRUNE MIX IN CENTER. YOU CAN MAKE ALL KINDS OF SHAPES TO SUIT YOUR NEEDS. CUT AND BRING UP EVERY OTHER CORNER, MAKING PIN WHEELS.

BARBARA HENNINGSON (MRS. HOWARD)

COWBOY CRUMB CAKE

THIS CAN BE MIXED AHEAD OF TIME EXCEPT FOR MILK AND EGGS. BAKE WHILE THE COFFEE IS PERKING.

2 1/2 CUPS SIFTED CAKE FLOUR
2 CUPS BROWN SUGAR
1/2 TEASPOON SALT
1/2 TEASPOON NUTMEG
1/2 TEASPOON CINNAMON
1/2 TEASPOON SODA
2 TEASPOONS BAKING POWDER
2 EGGS WELL BEATEN
1 CUP SOUR MILK (OR SWEET MILK MAY BE USED BUT OMIT SODA)

COMBINE SALT, SUGAR AND SPICES. ADD SHORTENING. BLEND WELL UNTIL MIXTURE IS CRUMBLY. (RESERVE 1/2 CUP FOR TOP OF CAKE). ADD MILK AND EGGS TO ALL OTHER INGREDIENTS. BEAT UNTIL SMOOTH. PUT IN 8 X 10" PAN. SPRINKLE TOP WITH RESERVE CRUMBS. BAKE AT 350 DEGREES FOR 20 MINUTES. SERVE HOT.

MRS. MABEL MEHREN
PORTLAND, OREGON

DATE LOAF

1 CUP DATES	1 EGG
1 TEASPOON SODA	1 TEASPOON VANILLA
3/4 CUP HOT WATER	1 3/4 CUP FLOUR
1 TABLESPOON BUTTER	1 TEASPOON BAKING POWDER
1/2 CUP SUGAR	1/4 CUP CHOPPED NUTS

CUT UP DATES, SPRINKLE WITH SODA, COVER WITH HOT WATER. MIX BUTTER, SUGAR, EGG, ADD REMAINING INGREDIENTS, ADD DATE MIXTURE. BAKE IN GREASED, FLOURED LOAF PAN IN A 300 DEGREE OVEN FOR 45 MINUTES. EXCELLENT SPREAD WITH CREAM CHEESE, AND SERVED WITH TEA OR COFFEE.

EVA DEIS

POLSKE PUCZKI (POLISH DOUGHNUTS)

1 CAKE YEAST
1 PINT MILK (SCALDED AND COOLED)
4 YOLKS AND 1 WHOLE EGG
1/2 CUP SUGAR
1/4 POUND BUTTER
1/2 TEASPOON VANILLA
GRATED RIND OF 1/2 ORANGE OR LEMON
1 TEASPOON SALT
ABOUT 7 CUPS FLOUR

DISSOLVE YEAST IN LUKEWARM MILK. ADD 2 CUPS FLOUR. LET STAND IN WARM PLACE ABOUT 1/2 HOUR. THEN BEAT EGGS SUGAR, VANILLA, GRATED RIND AND SCANT TEASPOON SALT, UNTIL LIGHT. ADD THIS TO THE SPONGE. MELT BUTTER AND ADD THIS TO THE SPONGE. ADD 5 CUPS FLOUR, COVER AND ALLOW TO RISE ABOUT 1 HOUR, OR UNTIL DOUBLE IN BULK. WHEN LIGHT, TURN ON FLOURED BOARD AND PAT WITH HANDS UNTIL DOUGH IS 1/2" IN THICKNESS. CUT WITH DOUGHNUT CUTTER AND LET RISE AGAIN UNTIL LIGHT. DROP IN DEEP HOT FAT AND FRY UNTIL DONE.

Laura Hendrickson (Mrs. D. H.)

SOUR CREAM DOUGHNUTS

3 CUPS FLOUR	1 TEASPOON NUTMEG
1/2 TEASPOON SODA	2 LARGE EGGS
1/2 TEASPOON SALT	1/2 CUP GRANULATED SUGAR
1 TEASPOON BAKING POWDER	1 CUP SOUR CREAM

SIFT ALL DRY INGREDIENTS TOGETHER. BEAT EGGS, DO NOT SEPARATE. ADD SOUR CREAM AND SUGAR. BLEND WELL. ADD THIS TO THE DRY INGREDIENTS. MIX TO A STIFF DOUGH. ROLL OUT ON FLOURED BOARD. CUT AND FRY IN HOT OIL - HOT ENOUGH TO BROWN A PIECE OF BREAD IN A FEW SECONDS. THEN FRY DOUGHNUTS A FEW AT A TIME. BROWN ON ONE SIDE, TURN TO OTHER SIDE, DRAIN ON CAKE RACK ON PLATE AND SHAKE IN A SACK OF SUGAR - GRANULATED OR POWDERED.

Laura Hendrickson (Mrs. D. H.)

BANANA NUT BREAD

1/2 CUP BUTTER OR MARGARINE
1 CUP SUGAR
2 EGGS BEATEN
1 CUP MASHED RIPE BANANA
1 CUP CHOPPED NUTS
1 TEASPOON LEMON JUICE (POUR OVER BANANA)
2 CUPS ALL PURPOSE SIFTED FLOUR
1/2 TEASPOON BAKING POWDER
1/2 TEASPOON SODA
1/4 TEASPOON SALT
1 1/2 TABLESPOON MILK

CREAM BUTTER AND SUGAR, ADD EGGS, BANANA AND NUTS. ADD SIFTED DRY INGREDIENTS AND MILK. BLEND WELL. POUR INTO GREASED LOAF PAN AND BAKE. 350 DEGREES FOR 1 HOUR.

Nell Gilman (Mrs. E. D.)
Portland, Oregon

CRANBERRY NUT BREAD

2 CUPS FLOUR
 1 CUP SUGAR
 1 1/2 TEASPOON BAKING POWDER
 1/2 TEASPOON SODA
 1 TEASPOON SALT
 1/2 CUP SHORTENING
 3/4 CUP ORANGE JUICE
 1 TABLESPOON GRATED ORANGE RIND
 1 EGG BEATEN
 1/2 CUP CHOPPED NUTS
 1 CUP COARSELY CHOPPED CRANBERRIES

SIFT TOGETHER DRY INGREDIENTS, CUT IN SHORTENING UNTIL MIXTURE RESEMBLES COARSE OATMEAL. COMBINE ORANGE JUICE AND RIND WITH EGG. POUR LIQUIDS ALL AT ONCE INTO DRY INGREDIENTS AND STIR JUST ENOUGH TO DAMPEN. FOLD IN CHOPPED NUTS AND BERRIES. SPOON INTO 9 X 5 X 3" PAN- SPREAD CORNERS AND SIDES SLIGHTLY HIGHER THAN CENTER. BAKE AT 350 DEGREES ABOUT 1 HOUR UNTIL CRUST IS GOLDEN AND TOOTHPICK COMES OUT CLEAN. COOL. REMOVE FROM PAN AND STORE OVERNIGHT FOR EASY SLICING.

BLANCHE POTTER (MRS. F. P.)
 ST. CLARE PARISH
 PORTLAND, OREGON

WOMEN'S AND MEN'S STYLIST

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 AND DANISH-FRENCH PASTRY

SEASIDE BAKERY

TAKE HOME A TREAT

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STEAKS

SEAFOOD

CHICKEN

PIZZA

DRIFTWOOD INN

HARVEY AND FLORENCE

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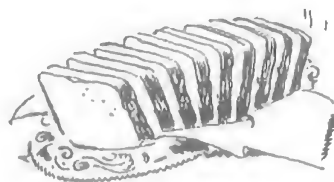
THE HOME OF THE CONE
 WITH THE CURL ON TOP

DAIRY QUEEN

414 AVE. A SEASIDE

ORANGE BREAD

- 1/2 CUP SUGAR
- 1 EGG
- 1 1/4 CUP ORANGE JUICE
- 3 CUPS BISQUICK
- 1/2 CUP CHOPPED NUTS
- 1/4 CUP GRATED ORANGE RIND



MIX THE FIRST FOUR INGREDIENTS. BEAT HARD FOR 30 SECONDS. STIR IN NUTS AND ORANGE RIND. BAKE IN GREASED LOAF PAN AT 350 DEGREES FOR 45 TO 50 MINUTES.

MARCIA BATY

NUT BREAD - EASY

- 2 CUPS FLOUR
- 2 TEASPOONS BAKING POWDER
- 1 CUP BROWN SUGAR
- 1/4 TEASPOON SALT
- 1 EGG IN CUP - FILL CUP WITH MILK
- 1 TABLESPOON BUTTER (MELTED)
- 1 CUP WALNUTS

SIFT FLOUR AND BAKING POWDER TOGETHER. ADD SUGAR TO MIXTURE. MIX EGG AND MILK TOGETHER - ADD BUTTER AND WALNUTS. FOLD MIXTURES TOGETHER. BAKE IN A 450 DEGREE OVEN FOR 1 HOUR.

LILLIAN LOWE (MRS. GLEN)

BANANA NUT BREAD

- | | |
|---------------------------|--------------------------|
| 1 3/4 CUPS SIFTED FLOUR | 2 EGGS |
| 2 TEASPOONS BAKING POWDER | 2/3 CUP SUGAR |
| 1/4 TEASPOON SODA | 1 CUP MASHED RIPE BANANA |
| 1/2 TEASPOON SALT | 3/4 CUP CHOPPED NUTS |
| 1/3 CUP SHORTENING | |

SIFT TOGETHER DRY INGREDIENTS- CREAM SHORTENING, ADD SUGAR GRADUALLY AND CONTINUE BEATING UNTIL LIGHT AND FLUFFY- ADD EGG AND BEAT WELL. ADD FLOUR MIXTURE ALTERNATELY WITH BANANAS. FOLD IN NUTS AND POUR INTO WELL GREASED LOAF PAN. BAKE IN A 350 DEGREE OVEN FOR 50 TO 60 MINUTES.

PEGGY CUTLER (MRS. J. E.)



COMPLIMENTS OF

VERN RAW ENTERPRISES

SEASIDE

TILLAMOOK



• gone-all-day'
hurry-up
suppers

'HURRY-UP-SUPPERS' ARE QUICK DISHES WHICH MAY BE PREPARED IN AN HOUR OR LESS. PREPARATION AHEAD OF TIME IS OFTEN NECESSARY FOR THESE RECIPES, THEN THEY MAY BE FINISHED THE LAST FEW MINUTES IN A HURRY.

HINTS

PLAN MEALS AHEAD FOR SEVERAL DAYS. MARKET ONLY ONCE OR TWICE A WEEK.



BAKE AND COOK AHEAD. PREPARE DISHES FOR LAST-MINUTE COOKING. BAKE AND PREPARE LARGE AMOUNTS OF FOODS AT A TIME AND FREEZE.

TO BOIL POTATOES IN LESS TIME--REMOVE A STRIP OF SKIN FROM ONE SIDE. BOIL, THEN REST OF SKIN PEELS OFF EASILY.

TO BAKE POTATOES IN HALF THE TIME--BOIL FIRST FOR FIFTEEN MINUTES.

CREAMED CHICKEN BASE

PREPARE CHICKEN BASE AHEAD OF TIME, USE WITH THE FOLLOWING VARIATIONS AT MEAL TIME, FOR HURRY UP MEAL.

2 TABLESPOONS BUTTER
2 TABLESPOONS CHOPPED ONION
1/4 CUP CHOPPED GREEN PEPPER
1/4 CUP FLOUR
1/2 TEASPOON SALT
1/2 CUP INSTANT NONFAT DRY MILK
1/4 CUP PARMESAN CHEESE
2 CUPS CHICKEN STOCK
2 CUPS CUBED COOKED CHICKEN

IN A SAUCEPAN, MELT BUTTER, SAUTE ONION AND PEPPER UNTIL TENDER. MIX TOGETHER FLOUR, SALT, NONFAT DRY MILK AND CHEESE- STIR INTO VEGETABLES. GRADUALLY ADD STOCK, STIRRING CONSTANTLY, UNTIL THICKENED. REMOVE FROM HEAT AND STIR IN CHICKEN, STORE IN REFRIGERATOR TIL READY TO USE.

VARIATIONS-

CHICKEN A LA KING

CHICKEN BASE, REHEAT IN DOUBLE BOILER
1/4 CUP SLICED MUSHROOMS
2 TABLESPOONS CHOPPED PIMENTO

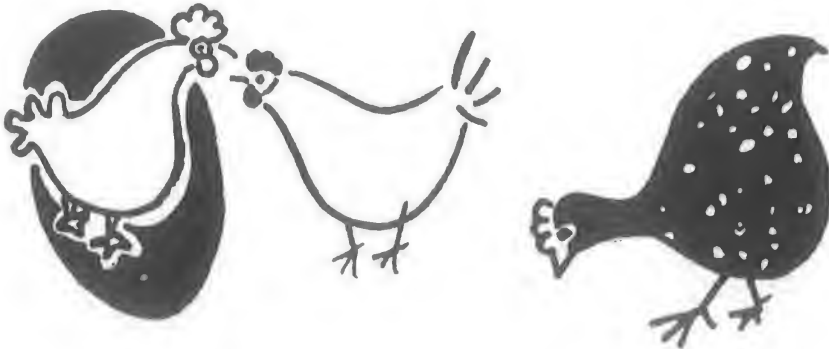
SERVE IN PATTY SHELLS OR OVER CHOW MEIN NOODLES.

CHICKEN CURRY

CHICKEN BASE, RE-HEAT IN DOUBLE BOILER
1/4 CUP CHOPPED PEELED GREEN APPLE
1 1/2 TEASPOONS CURRY POWDER
1/4 CUP SLICED MUSHROOMS

SAUTE APPLE IN A LITTLE BUTTER, ADD BASE AND REMAINING INGREDIENTS, SERVE HOT OVER HOT RICE, ALONG WITH ASSORTED CONDIMENTS, SUCH AS CHUTNEY, COCONUT, CHOPPED BANANA, CRUMBLD COOKED BACON OR CHOPPED PEANUTS.

CATHERINE KERR (MRS. RAY)
SALEM, OREGON



TURKEY NOODLE CASSEROLE

THIS IS A GOOD DISH TO MAKE WITH THAT LEFT OVER "HOLIDAY" TURKEY OR CHICKEN.

- 4 TABLESPOONS SHORTENING
- 2/3 CUP CHOPPED ONIONS
- 4 TABLESPOONS FLOUR
- 2 1/2 CUPS MILK
- 1 CUP CHICKEN BOUILLON CUBES
- 8 OUNCES NOODLES, COOKED
- 4 TABLESPOONS SHORTENING MELTED
- 1/2 CUP BREAD CRUMBS
- 1 CUP DICED COOKED TURKEY

MELT SHORTENING IN SKILLET, ADD ONIONS AND COOK UNTIL LIMP-
STIR IN FLOUR. REMOVE FROM HEAT. DISSOLVE BOUILLON CUBES
IN MILK, ADD TO ONIONS. RETURN TO HEAT, STIRRING CONSTANTLY
UNTIL THICK. ADD TURKEY, NOODLES, SALT AND PEPPER TO TASTE.
POUR INTO BAKING DISH, TOP WITH COMBINED CRUMBS AND MELTED
SHORTENING. BAKE UNCOVERED AT 350 DEGREES FOR ABOUT 30
MINUTES. SERVES 4 TO 6.

MRS. JOHN VANDERWERF
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

BEA'S CHICKEN CASSEROLE

SERVE WITH YOUR FAVORITE TOSSED SALAD OR TRY THE "SURE
HIT VEGETABLE SALAD" THAT YOU CAN MAKE AHEAD. YOUR
DINNER IS COMPLETE.

THIS IS PREPARED QUICKLY WITHOUT FUSS. PLACE IT IN OVEN
AND FORGET IT FOR 2 HOURS - OR SET YOUR TIMER SO IT IS
FINISHED WHEN YOU ARRIVE HOME. IT WILL BE VERY TENDER
AND NICELY BROWNED.

- 1 CUP UNCOOKED RICE - THE OLD FASHIONED LONG
COOKING KIND.
- 1 FRYER, CUT UP (UNCOOKED - ABOUT 3 LBS.)
- 1 PACKAGE LIPTONS ONION SOUP (DEHYDRATED)
- 1 CAN CREAM OF CHICKEN SOUP PLUS
- 1 CAN OF WATER

SPREAD RICE ON BOTTOM OF CASSEROLE. LAY CHICKEN OVER
TOP. SPRINKLE 1 PACKAGE ONION SOUP OVER RICE AND CHICKEN.
SPoon CREAM OF CHICKEN SOUP OVER ALL. ADD CAN OF WATER.
BAKE FOR 2 HOURS (COVERED) AT 300 DEGREES. SERVES 4 TO 6.

BEA BELL
SPOKANE, WASHINGTON

CHOP SUEY CASSEROLE

- | | |
|----------------------|-----------------------------|
| 1 POUND HAMBURGER | 1 CAN MUSHROOM SOUP |
| 1 CUP CHOPPED CELERY | 1 CAN CREAM OF CHICKEN SOUP |
| 1 CUP CHOPPED ONION | 3 TABLESPOONS SOY SAUCE |
| 1 1/2 CUP WATER | 1 CAN CHOW MEIN NOODLES |
| 1 CUP UNCOOKED RICE | |

BROWN HAMBURGER, ADD CELERY AND ONIONS AND 1/2 CUP WATER
COVER AND SIMMER ABOUT 10 MINUTES. ADD RICE, SOUPS AND SAUCE.
PUT IN LIGHTLY GREASED CASSEROLE, ADD 1 CUP WATER. BAKE
350 DEGREES FOR 1 HOUR. ABOUT 10 MINUTES BEFORE DONE, COVER
WITH NOODLES AND STRIPS OF PIMENTOS.

NELL GILMAN (MRS. E. D.)
PORTLAND, OREGON

CHEESE-TATO TOPPER

1/2 CUP EVAPORATED MILK
1 CUP SOFT BREAD CRUMBS
1 TEASPOON ACCENT
1 EGG
1 TEASPOON SALT
1 TEASPOON DRY MUSTARD
1/4 TEASPOON PEPPER
1/4 TEASPOON THYME
1/3 CUP MINCED ONION
1 POUND GROUND BEEF
1 ENVELOPE INSTANT MASHED POTATOES
4 SLICES SHARP AMERICAN CHEESE.

MIX MILK WITH BREAD CRUMBS. ADD ACCENT. BEAT IN NEXT SIX INGREDIENTS. MIX IN GROUND BEEF WITH A FORK. TURN INTO A 9 INCH PIE PAN. BAKE IN MODERATE OVEN FOR 30 MINUTES. REMOVE.

TOPPING-

PREPARE POTATOES ACCORDING TO DIRECTIONS ON PACKAGE. SEASON. COVER HOT MEAT WITH 3 SLICES OF CHEESE. SWIRL POTATOES ON TOP. DOT WITH REMAINING PIECES OF CHEESE. PLACE UNDER BROILER HEAT TO MELT CHEESE.

MARGE HOLLY
PORTLAND, OREGON



BROASTED CHICKEN

READY TO GO IN 6 MIN.

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BUD'S DRIVE-IN

HY 101

GEARHART

ITALIAN DELIGHT

AN EXCELLENT DISH TO FREEZE

2 MEDIUM SIZED ONIONS, CHOPPED
1 MEDIUM SIZED GREEN PEPPER CHOPPED
1 POUND GROUND BEEF
1/2 POUND PORK
2 CUPS WHOLE KERNEL CORN
1/2 CUP TOMATO PASTE
1 CAN TOMATO SOUP
2 CUPS KIDNEY BEANS
1/2 CUP GRATED CHEESE
8 OUNCES WIDE NOODLES
SALT AND PEPPER TO TASTE

SAUTE ONIONS AND GREEN PEPPER. ADD BEEF AND PORK AND BROWN SLIGHTLY. ADD ALL OTHER INGREDIENTS, PLACE IN CASSEROLE, SPRINKLE CHEESE OVER TOP. BAKE 45 MINUTES AT 350 DEGREES.

MRS. HAZEL BELSER
GEARHART, OREGON

KERWIN REXALL DRUGS

RELIABLE PHARMACISTS

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FORMERLY ROTH DRUG CO.

LASAGNE WITH MUSHROOM SAUCE

COOK LASAGNE ACCORDING TO DIRECTION ON PACKAGE. BLEND IN SAUCE AND SERVE IMMEDIATELY. SAUCE-

- 1 LARGE ONION, CHOPPED
- 3 CLOVES GARLIC, CHOPPED
- 1/2 CUP PARSLEY CHOPPED

FRY THE ABOVE IN OLIVE OIL UNTIL TENDER, THEN ADD 1 CUP DRY OR FRESH MUSHROOMS, CHOPPED. (THE MUSHROOMS WILL THICKEN THE SAUCE, ADD A LITTLE WATER IF NECESSARY.) ADD ABOUT 2 TABLESPOONS BUTTER AND SPRINKLE GENEROUSLY WITH PARMESAN CHEESE.

LENA CERVETTO (MRS. A.)

INDIAN MEAL

- | | |
|------------------------|-------------------------|
| 2 TABLESPOONS BUTTER | 1 CAN WHOLE KERNEL CORN |
| 1 POUND OF GROUND BEEF | 1 CAN TOMATO SOUP |
| 1 MEDIUM ONION CHOPPED | 1 TEASPOON SUGAR |
| 1 GREEN PEPPER CHOPPED | 1 TEASPOON SALT |

FRY GROUND BEEF, ONIONS AND GREEN PEPPER IN BUTTER UNTIL BROWN. ADD OTHER INGREDIENTS AND COOK 20 MINUTES.

ANN LEWIS (MRS. LEON)



HAMBURGER CASSEROLE

QUICK AND EASY

- 2 PACKAGES FROZEN MIXED VEGETABLES
- 1 POUND GROUND BEEF
- 1/4 CUP MINCED ONION
- 1 CAN MUSHROOM SOUP
- 1/2 CUP MILK OR WATER
- BUTTERED CRUMBS OR POTATO CHIPS

COOK VEGETABLES ACCORDING TO PACKAGE DIRECTIONS. IN THE MEANTIME FRY GROUND BEEF, MASHING INTO SMALL PIECES. ADD ONION. WHEN MEAT HAS LOST ITS RED COLOR, ADD SOUP AND MILK. SIMMER FOR A FEW MINUTES AND ADD COOKED VEGETABLES. TURN INTO A GREASED CASSEROLE. TOP WITH BUTTERED BREAD CRUMBS OR POTATO CHIPS. HEAT THROUGH IN MODERATE OVEN, 350 DEGREES. SERVES 8 TO 10.

MAE SUTHERLAND (MRS. J. D.)

SALISBURY STEAK WITH MUSHROOM GRAVY

- 1 1/2 POUNDS GROUND ROUND STEAK
- 1/2 POUND GROUND PORK
- 1 EGG
- 1/4 CUP BREAD, CRUMBED
- 1 MEDIUM ONION, CHOPPED FINE
- SEASONINGS TO TASTE
- 1 CAN MUSHROOM SOUP
- 1 CAN MILK (OR WATER)
- 1 TEASPOON KITCHEN BOUQUET, IF DESIRED.

COMBINE MEAT, EGG, BREAD CRUMBS, ONION AND SEASONINGS. SHAPE INTO PATTIES. BROWN ON EACH SIDE IN SKILLET. MIX MUSHROOM SOUP, MILK AND KITCHEN BOUQUET TOGETHER AND POUR OVER PATTIES. LOWER HEAT, COVER AND COOK ABOUT 20 MINUTES OR UNTIL DONE. SERVES 6 TO 8. (POUR OFF EXCESS GREASE AFTER BROWNING PATTIES, BEFORE ADDING SOUP MIXTURE.) HAVE USED HAMBURGER WITH SUCCESS INSTEAD OF GROUND STEAK AND PORK.

MRS. H. B. PRUDHOMME
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON



BEEF BALLS AND SPANISH RICE

- 1 1/2 POUNDS GROUND BEEF
- 1 TEASPOON SALT
- 1/2 TEASPOON GARLIC SALT
- 1/8 TEASPOON PEPPER
- 1/2 CUP SOFT BREAD CRUMBS
- 1/4 CUP CHOPPED ONION
- 1/2 CUP MILK
- 1 TABLESPOON MELTED BUTTER
- 1 1/2 CUPS QUICK-COOKING RICE
- 1 CAN (1 POUND 13 OUNCES) TOMATOES
- 1/4 CUP SLICED STUFFED OLIVES
- 1/4 TEASPOON OREGANO
- 1 1/2 TEASPOON SALT

COMBINE GROUND BEEF, 1 TEASPOON SALT, GARLIC SALT, PEPPER, BREAD CRUMBS, ONIONS, AND MILK. SHAPE MIXTURE INTO 18 BALLS USING 2 TABLESPOONS FOR EACH. BROWN ON ALL SIDES IN MELTED BUTTER. REMOVE MEAT BALLS AND POUR OFF DRIPPINGS. COMBINE RICE, TOMATOES, OLIVES, OREGANO AND SALT IN FRYING PAN. ARRANGE MEAT BALLS ON TOP OF RICE MIXTURE. COVER TIGHTLY AND COOK SLOWLY 15 TO 20 MINUTES. SERVES 6.

BETTY THOENNES (MRS. FERD)

HONG KONG CABBAGE

6 WEINERS CUT IN 1 INCH PIECES
2 TABLESPOONS SHORTENING

BROWN WIENERS IN SHORTENING IN SKILLET. REMOVE MEAT AND FRY UNTIL SOFT-

1/2 CUP SLICED CELERY
1 CUP SLICED ONIONS

ADD-

4 CUPS COARSELY CUT CABBAGE
1 1/2 CUPS WATER

COOK FIVE MINUTES. MIX TOGETHER-

1 TABLESPOON CORNSTARCH
2 TABLESPOONS SOY SAUCE
1/4 CUP WATER

ADD WIENERS AND ABOVE MIXTURE TO CABBAGE. STIR AND COOK UNTIL THICKENED. SALT TO TASTE.

MRS. EMMA NIELSEN
ASTORIA, OREGON

CHOP SUEY

1 1/2 POUNDS ROUND STEAK
1 BOUILLON CUBE
2 CUPS HOT WATER
2 TO 3 TABLESPOONS SOY SAUCE
2 TABLESPOONS SALAD OIL
1 CUP SLICED ONIONS
1 CUP DICED CELERY
1 GREEN PEPPER

4 OUNCE CAN MUSHROOM PIECES

DISSOLVE BOUILLON CUBE IN HOT WATER. CUT MEAT INTO STRIPS 1 INCH WIDE AND 2 1/2 INCHES LONG. BROWN IN OIL, ADD BOUILLON DISSOLVED IN WATER AND SOY SAUCE. SIMMER, COVERED ABOUT 1 HOUR OR UNTIL MEAT IS TENDER. ADD ONIONS, CELERY, PEPPER AND MUSHROOMS AND COOK JUST UNTIL VEGETABLES ARE TENDER. DISSOLVE 2 TABLESPOONS CORNSTARCH IN A LITTLE WATER, ADD 1 TEASPOON VINEGAR AND 1 TABLESPOON MOLASSES. ADD TO CHOP SUEY MIXTURE AND STIR UNTIL THICK. SERVE OVER RICE OR CHINESE NOODLES.

HENRIETTA YOST (MRS. DELBERT)

SEMINARY MOTHERS' CLUB

MT. ANGEL, OREGON

GREEN PEPPER STEAK

- 1 POUND ROUND STEAK
- 1 TABLESPOON SOY SAUCE
- 1 CLOVE GARLIC
- 1/4 CUP SALAD OIL
- 1 GREEN PEPPER (CUT IN 1 INCH SQUARES)
- 1 LARGE ONION (CHOPPED COARSE)
- 1/2 CUP CELERY CHOPPED
- 1 TEASPOON CORNSTARCH
- 1/4 CUP WATER
- 2 TOMATOES CUT IN EIGHTHS

CUT STEAK IN ONE INCH CUBES. MIX WITH SOY SAUCE, GARLIC AND SALAD OIL. LET STAND ABOUT 1 HOUR. THEN FRY IN VERY HOT PAN ABOUT 3 MINUTES, OR UNTIL BROWN ALL OVER. REMOVE GARLIC CLOVE. ADD ONION AND CELERY. COOK VERY FAST ABOUT 5 MINUTES. STIRRING OCCASIONALLY. LOWER HEAT, MIX CORNSTARCH WITH WATER AND ADD TO STEAK MIXTURE. ADD TOMATOES AND PEPPER, COVER AND COOK 5 MORE MINUTES. SERVE OVER HOT BOILED RICE. SERVES 4.

HELEN GASTON (MRS. ROBERT)

MEAT ROLL

A GOOD WAY TO USE LEFT OVER MEAT

- 2 CUPS FLOUR
- 4 TEASPOONS BAKING POWDER
- 1/2 TEASPOON SALT
- 4 TABLESPOONS SHORTENING
- 3/4 CUP MILK

SIFT DRY INGREDIENTS, CUT IN SHORTENING. ADD MILK TO MAKE SOFT DOUGH. ROLL OUT 1/4 INCH THICK, SPREAD WITH MEAT MIXTURE. ROLL UP LIKE JELLY ROLL, CUT SLICES 1 INCH THICK. BAKE IN HOT OVEN 450 DEGREES ABOUT 15 MINUTES. SERVE WITH LEFT OVER GRAVY.

MEAT FILLING FOR ROLL

- 1 1/2 CUPS CHOPPED LEFT OVER MEAT
- 1 TABLESPOONS MINCED ONION
- 1/4 TEASPOON SALT
- 1/8 TEASPOON PEPPER
- 3 TABLESPOONS GRAVY

COMBINE ALL INGREDIENTS AND PUT IN ROLL.

MRS. ANGELO COSTANZA
ARCH CAPE, OREGON

FULL SERVICE BANKING

U.S. NATIONAL BANK

SEASIDE BRANCH

251 AVENUE A

MIXED BEAN RABBIT

- 4 SLICES BACON CHOPPED
- 1 MEDIUM ONION CHOPPED
- 1 POUND CAN BAKED BEANS IN TOMATO SAUCE
- 1 POUND CAN RED KIDNEY BEANS DRAINED
- 1 POUND CAN LIMA BEANS DRAINED
- 1/4 CUP BROWN SUGAR
- 1/3 CUP KETCHUP
- 2 TEASPOONS WORCESTERSHIRE SAUCE
- 1/4 POUND CHEDDAR CHEESE CUBED
- PARMESAN CHEESE

LIGHTLY BROWN BACON AND ONION IN A LARGE SKILLET. REMOVE FROM HEAT- STIR IN BEANS, CHEESE CUBES, BROWN SUGAR, KETCHUP AND WORCESTERSHIRE SAUCE. LADLE INTO GREASED SHALLOW BAKING DISH- SPRINKLE WITH PARMESAN CHEESE. BAKE IN 350 OVEN FOR 30 MINUTES. IF THIS SEEMS TOO SOUPY, A LONGER BAKING TIME THICKENS IT.

MARY RIPPET (MRS. JOHN)

HAM OR SPAM CASSEROLE

- 1 CAN SPAM OR COOKED HAM, CUBED
- 6 HARD BOILED EGGS CUT IN HALVES, LENGTHWISE
- 1 CAN MUSHROOMS, DRAINED (SAVE LIQUID)
- 1 CAN MUSHROOM SOUP
- LIQUID FROM MUSHROOMS

IN GREASED BAKING DISH, PLACE LAYER OF MEAT, THEN EGGS THEN MUSHROOMS. COMBINE SOUP AND LIQUID FROM MUSHROOMS AND POUR OVER TOP. TOP WITH BUTTERED BREAD CRUMBS. BAKE 350 DEGREES FOR 1 HOUR OR LESS.

GERALDINE GROHS

FRIED RICE WITH HAM OR CHICKEN

- 3 TABLESPOONS SALAD OIL
- 1 CUP COOKED HAM OR CHICKEN (DICED)
- 1 CUP BACON (DICED)
- 3 CUPS RICE (FLUFFY COOKED)
- 3 TABLESPOONS SOY SAUCE
- 1 TEASPOON SALT
- 1/2 CUP GREEN ONIONS (SLICED)
- 1 EGG

HEAT OIL UNTIL HOT IN FRYING PAN. ADD MEAT AND BROWN. ADD RICE AND STIR- ADD SOY SAUCE AND SALT. CONTINUE TO STIR AND COOK FOR 2 TO 3 MINUTES. ADD BACON, ONION, AND STIR. BREAK EGG INTO RICE MIXTURE AND STIR QUICKLY TO BREAK UP EGG. CONTINUE COOKING AND STIRRING 2 TO 3 MINUTES LONGER.

QUICK CREAMED CRAB OR LOBSTER

2 TABLESPOONS BUTTER OR MARGARINE
3 TABLESPOONS FINELY CHOPPED GREEN PEPPER
1 TABLESPOON INSTANT MINCED ONION OR
4 TABLESPOONS FINELY CHOPPED RAW ONION
1 10 1/2 OUNCE CAN CREAM OF MUSHROOM SOUP
1/4 CUP SHERRY WINE
1-6 1/2 OUNCE CAN CRAB (ABOUT 1/2 CUP OR SAME
AMOUNT OF COOKED OR CANNED LOBSTER)
BUTTERED TOAST OR COOKED RICE OR CRISP CANNED
CHOW MEIN NOODLES

MELT BUTTER IN SAUCEPAN. ADD GREEN PEPPER AND ONION-
SAUTE 3 MINUTES. STIR IN UNDILUTED SOUP AND WINE, MIX
WELL. ADD CRAB OR LOBSTER. HEAT UNTIL STEAMING,
STIRRING GENTLY TO AVOID BREAKING CRAB PIECES. SERVE
OVER HOT TOAST, RICE OR NOODLES. SPRINKLE WITH PARSLEY.

JOAN DRISKEL (MRS. JIM)
BERKELEY, CALIFORNIA

QUICK SHRIMP CURRY

1/3 CUP CHOPPED ONION
1 MINCED CLOVE GARLIC
1 TABLESPOON BUTTER
1 CUP (1/2 PINT) SOUR CREAM
1 1/2 TEASPOON CURRY POWDER
1/4 TEASPOON SALT - DASH PEPPER
1 CUP COOKED SHRIMP (FRESH OR CANNED)
1/4 CUP CHOPPED PARSLEY

IN AN ELECTRIC SKILLET, COOK ONION AND GARLIC IN BUTTER
UNTIL TENDER, BUT NOT BROWN. STIR IN REMAINING INGRE-
DIENTS EXCEPT THE PARSLEY, HEAT SLOWLY, STIRRING OFTEN
UNTIL HOT. DO NOT BOIL. SERVE OVER FLUFFY RICE WITH
CONDIMENTS - RAISINS, PEANUTS AND COCONUT. SPRINKLE
CHOPPED PARSLEY ON TOP. 4 SERVINGS.

MRS. MARY-ELOISE MUNLY

SEASIDE SUPPER WITH SALMON

PLACE IN 2 1/2 QUART CASSEROLE ALTERNATE LAYERS OF-
2 MEDIUM POTATOES, BOILED AND SLICED
4 HARD COOKED EGGS, SLICED
1 CAN (1 POUND) SALMON, DRAINED
2 TABLESPOONS CHOPPED PARSLEY
MELT 3 TABLESPOONS BUTTER IN SAUCE PAN, ADD
3 TABLESPOONS FLOUR AND 3/4 TEASPOON SALT AND
1/16 TEASPOON CAYENNE PEPPER

STIR UNTIL SMOOTH. ADD 1 CAN CREAM OF MUSHROOM SOUP
AND 2 CUPS MILK. BRING TO A BOIL STIRRING CONSTANTLY.
POUR OVER INGREDIENTS IN CASSEROLE. TOP WITH ROUNDED
TABLESPOONFULS BISCUIT TOPPING. BAKE 425 DEGREES FOR
25 TO 30 MINUTES.

MRS. AUGUST BEITEL
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

MEXICAN FISH LOAF

1 POUND CAN SALMON
1/4 CUP MILK
3/4 CUP SOFT BREAD CRUMBS
1 EGG
2 TABLESPOONS MELTED BUTTER
JUICE OF 1/2 LEMON
1/2 TEASPOON SALT
1/8 TEASPOON PEPPER
1/2 CUP FINELY MINCED GREEN PEPPER
1 TABLESPOON SCRAPPED ONION

REMOVE SKIN AND BONES FROM FISH. HEAT MILK AND ADD BREAD CRUMBS AND BUTTER TO MAKE A PASTE. STIR THIS INTO THE FISH. ADD THE EGG YOLK, SEASONINGS, GREEN PEPPER AND LEMON. FOLD IN EGG WHITE, BEATEN STIFF AND TRANSFER TO A MEDIUM-SIZED BREAD PAN, WELL GREASED. BAKE IN MODERATE OVEN 350 - 375 DEGREES FOR 35 MINUTES. VERY NICE SERVED HOT WITH TOMATO SAUCE, CREAMED PEAS, OR MUSHROOM SAUCE.

MRS. H. B. PRUDHOMME
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

TUNA-RICE CAPRI

2 CANS WHITE MEAT TUNA (7-OUNCE EACH)
1/4 CUP CHOPPED ONION
2 CUPS DRAINED COOKED GREEN BEANS (1 POUND CAN)
2 1/4 CUPS WATER
1 TEASPOON SALT
1/4 TEASPOON PEPPER
1 CAN CONDENSED CREAM OF TOMATO SOUP (10 1/2 OUNCE)
1 1/3 CUP MINUTE RICE
2 TABLESPOONS CHOPPED PARSLEY

DRAIN TUNA, MEASURING 2 TABLESPOONS OF OIL INTO A LARGE SKILLET. SAUTE ONION IN OIL UNTIL TENDER. REMOVE SKILLET FROM HEAT. ADD BEANS, WATER, SEASONINGS, AND SOUP. BREAK UP THE TUNA AND ADD TO SKILLET MIXTURE. BRING QUICKLY TO A BOIL- THEN STIR IN LONG-GRAIN MINUTE RICE RIGHT FROM THE BOX. BECAUSE YOU DON'T BOIL IT FIRST. COVER, REDUCE HEAT AND SIMMER 8 TO 10 MINUTES OR UNTIL MOST OF THE LIQUID IS ABSORBED, STIRRING OCCASIONALLY. SPRINKLE WITH PARSLEY.

ANN SCHINDERLE (MRS. PAUL)

BUY THE BEST, WE DO

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WE GIVE *2x* GREEN STAMPS

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316 BROADWAY
SEASIDE, OREGON

TUNA-NOODLE DELUXE CASSEROLE

- 1 CAN CREAM OF MUSHROOM SOUP (16-OUNCE)
- 1/4 POUND AMERICAN CHEESE, GRATED
- 4 OUNCES NOODLES, COOKED AND DRAINED
- 1 CAN WHITE MEAT TUNA (7-OUNCE) FLAKED
- 8 TO 12 RIPE OLIVES, CHOPPED
- 3 HARD BOILED EGGS, DICED
- SALT AND PEPPER TO TASTE
- 1 CUP BUTTERED BREAD CRUMBS (OR CRACKER CRUMBS OR POTATO CHIPS)

HEAT MUSHROOM SOUP AND STIR IN GRATED CHEESE UNTIL IT IS MELTED. COMBINE MUSHROOM SOUP MIXTURE LIGHTLY WITH THE REMAINING INGREDIENTS (EXCEPT THE CRUMBS). SEASON TO TASTE. POUR INTO GREASED CASSEROLE. COVER THE TOP WITH BUTTERED CRUMBS. BAKE AT 400 DEGREES FOR 30 MINUTES.

VERA GILLETT (MRS. H. G.)

CLAM SAUCE FOR MACARONI

- 1/4 CUP BUTTER
- 1 CLOVE GARLIC
- 1 SMALL ONION
- 1/4 CUP CHOPPED PARSLEY
- 1 CAN MUSHROOMS
- MINCED CLAMS EITHER CANNED OR FRESH

FRY ONIONS AND GARLIC IN BUTTER. ADD MUSHROOMS, CHOPPED PARSLEY, AND COOK 5 MINUTES. ADD CLAMS SIMMER 10 MINUTES. SERVE OVER COOKED MACARONI, SPRINKLE WITH PARMESAN CHEESE.

MRS. ANGELO COSTANZA
ARCH CAPE, OREGON

5 CAN CASSEROLE

- 1 CAN CREAM OF CHICKEN SOUP
- 1 CAN CREAM OF MUSHROOM SOUP
- 1 CAN CHOW MEIN VEGETABLES
- 1 CAN CHINESE NOODLES
- 1 CAN TUNA
- 1/2 CUP MILK
- LEMON JUICE

MIX ALL INGREDIENTS TOGETHER AND PLACE IN BUTTERED CASSEROLE. TOP WITH POTATO CHIPS. BAKE IN A 350 DEGREE OVEN FOR ABOUT 40 MINUTES.

SYLVIA RAINEY (MRS. J. A.)

HOT TUNA SOUFFLE

8 TO 12 SLICES WHITE BREAD
2 CUPS TUNA, DRAINED
1 CUP MAYONNAISE
1 SMALL ONION, CHOPPED
1 CUP CHOPPED CELERY
1 MEDIUM GREEN PEPPER, CHOPPED
1 TABLESPOON MINCED PARSLEY
1 TEASPOON GRATED LEMON PEEL
1 TEASPOON SALT
1/4 TEASPOON PEPPER
4 EGGS
3 CUPS MILK
1 CUP (10 1/2 OUNCE) MUSHROOM SOUP
PARMESAN CHEESE AND PAPRIKA

TRIM CRUSTS FROM BREAD AND PLACE IN A BUTTERED BAKING DISH, PREFERABLY RECTANGULAR. MIX IN LARGE BOWL, TUNA FISH, MAYONNAISE, ONION, CELERY, PEPPERS, PARSLEY, LEMON PEEL, SALT, PEPPER. SPREAD MIXTURE OVER BREAD. ARRANGE REMAINING SLICES OF BREAD OVER THE TUNA FISH MIXTURE. IN A SEPARATE BOWL, SLIGHTLY BEAT THE EGGS, ADD MILK, AND BEAT UNTIL WELL BLENDED. POUR OVER THE BREAD. COVER AND PLACE IN REFRIGERATOR OVERNIGHT. BAKE

1 HOUR 15 MINUTES IN 325 DEGREE OVEN. HEAT SOUP UNTIL JUST HOT AND SPOON OVER THE SOUFFLE. SPRINKLE GENEROUSLY WITH CHEESE, PLACE UNDER BROILER FOR ABOUT 2 MINUTES. SPRINKLE WITH PAPRIKA AND SERVE.

MRS. JOSEPH T. LIENERT
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

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SEASIDE'S MOST REASONABLE RATES

BILL (W. A.) AND PAULYNE DEHNER

OWNER---MGR.

JIFFY BAKED BEANS

- 2 CANS No. 2 1/2 VAN CAMPS PORK AND BEANS
- 3 TABLESPOONS MOLASSES
- 1 TABLESPOON DRY MUSTARD
- 1 LARGE DRY ONION
- 6 STRIPS BACON (DICED)

PREHEAT OVEN TO 350 DEGREES. SAUTE BACON AND ONION.
MIX ALL INGREDIENTS TOGETHER AND ADD BACON AND ONION.
BAKE FOR 45 MINUTES.

HAZEL PINEO

CORN MEAL CASSEROLE

- 1 CAN CREAM STYLE CORN
- 2 CUPS TOMATOES
- 3 TABLESPOONS CHOPPED GREEN PEPPER
- 1 CUP YELLOW CORN MEAL
- 2 TEASPOONS SALT AND PEPPER
- 1 SMALL ONION, CHOPPED
- 1/4 POUND GRATED CHEESE

MIX ABOVE AND LET STAND OVERNIGHT. ADD-

- 1 CUP MILK
- 2 BEATEN EGGS

BAKE IN GREASED 8 X 8" PAN FOR ONE HOUR AT 350 DEGREES.
HELEN CUMMINS (MRS. J. E.)

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spellbinder
suppers

PLAN A MAIN DISH FOR A 'SPELLBINDER SUPPER'
THEN CHOOSE OTHER FOOD TO COMPLEMENT IT.
OFTENTIMES A SALAD, GOOD BREAD AND DESSERT
ARE ALL THAT ARE NEEDED TO MAKE A SATISFYING
MEAL.

POORLY MADE MAIN DISHES HAVE COME TO HAVE
A BAD REPUTATION, ESPECIALLY AMONG MEN, AS
A SUBSTITUTE FOR MEAT. A WELL SEASONED,
WELL COOKED MAIN DISH CAN BE AS INTERESTING
AND SATISFYING AS A GOOD STEAK.

CHINESE - PORK AND RICE

- 2/3 CUP UNCOOKED RICE (LONG COOKING)
- 2 TABLESPOONS SALAD OIL
- 1 TEASPOON SALT
- 1 1/2 CUPS BOILING WATER
- 1 BOUILLON CUBE
- 2 TEASPOONS SOY SAUCE
- 6 GREEN ONIONS (CHOPPED)
- 2 STALKS CELERY (CHOPPED)
- 1 GREEN PEPPER (CHOPPED)
- 1 CUP DICED COOKED PORK
- 3 EGGS (FRIED WITH THE YOLK BROKEN, CUT IN THIN STRIPS)



COOK RICE IN HOT OIL UNTIL GOLDEN BROWN. ADD SALT, WATER, BOUILLON CUBE, SOY SAUCE, COVER AND COOK FOR 20 MINUTES. ADD OTHER INGREDIENTS AND 1/4 CUP MORE WATER. COVER TIGHTLY AND COOK 10 MINUTES

YVONNE DENT (MRS. HOWARD)

AFRICAN CHOW MEIN

- 1 POUND OF PORK STEAKS (CUBED)
- 2 MEDIUM ONIONS (CHOPPED)
- 1 CAN DRAINED MUSHROOMS (MIDDLE SIZE)
- 2 CANS CREAM OF MUSHROOM SOUP
- 2 CANS CHICKEN RICE SOUP
- 1/4 POUND CASHEWS OR ALMONDS
- 1 CUP RAW RICE
- 2 CUPS CELERY (CHOPPED)
- 2 CUPS WATER
- 1/2 TEASPOON SOY SAUCE
- DASH OF PEPPER
- DASH OF SALT (VERY LITTLE)

BROWN CUBED MEAT AND CHOPPED ONIONS. ADD REMAINING INGREDIENTS. BAKE IN A 350 DEGREE OVEN FOR 1 1/2 HOURS.

JENNIE LERBACK (MRS. RAY)



RUBE AND DAVE

COCA-COLA BOTTLING COMPANY OF ASTORIA

1715 EXCHANGE ST.
ASTORIA, OREGON

PINEAPPLE CHICKEN CHINESE STYLE

- 1/2 TO 2 1/2 POUND FRYER
- 1 CUP UNSIFTED FLOUR
- 1/2 TEASPOON SALT
- 1 TEASPOON BAKING POWDER
- 1 EGG
- 3/4 CUP WATER

REMOVE MEAT FROM CHICKEN BONES AND CUT IN BITE SIZE PIECES. MAKE A BROTH OF BONES. FOR THE BATTER SIFT FLOUR SALT AND BAKING POWDER TOGETHER INTO A BOWL. BLEND IN EGG, THEN SLOWLY STIR IN WATER, TO MAKE A SMOOTH BATTER. STIR PIECES INTO BATTER AND FRY EACH PIECE IN OIL ABOUT 375 DEGREES. OIL IS ABOUT 1 INCH DEEP. DRAIN ON UNGLAZED PAPER.

PINEAPPLE SAUCE-

- 1 1/2 CUPS CELERY, SLICED DIAGONALLY, ABOUT 1 INCH LONG
- 1 CUP CHICKEN STOCK
- 2 1/2 TABLESPOONS VINEGAR
- 2 TABLESPOONS SUGAR
- 1/2 TEASPOON SALT
- 1 TEASPOON SOY SAUCE
- 1-12 OUNCE CAN PINEAPPLE CHUNKS AND SYRUP
- 2 TABLESPOONS CORNSTARCH MIXED WITH WATER
- 1 GREEN PEPPER SLICED IN 1 INCH PIECES

SIMMER CELERY IN STOCK A FEW MINUTES. ADD VINEGAR, SUGAR, SALT, SOY SAUCE AND PINEAPPLE SYRUP. BRING TO BOIL AND ADD CORNSTARCH TO THICKEN. WHEN THICKENED ADD PINEAPPLE AND GREEN PEPPER. HEAT AND SERVE OVER CHICKEN.

MRS. MARY LUM
ASTORIA, OREGON

HOT (PEPPER) POT

USE AMOUNTS TO SUIT SIZE OF FAMILY

- 1 POUND OR PIECE OF ROUND STEAK CUT IN CUBES
- POTATOES, CUT IN CUBES
- ONIONS TO SUIT TASTE
- SALT AND PEPPER TO TASTE
- FLOUR

USE LARGE PYREX DISH. MAKE A LAYER OF POTATOES, THEN MEAT, SALT, PEPPER AND ONIONS, COVER WITH FLOUR, AND MAKE AS MANY LAYERS AS NEEDED FOR SIZE OF FAMILY. COVER WITH FLOUR, THEN COVER WITH WATER. COOK SLOWLY IN OVEN FOR SEVERAL HOURS AT 325 DEGREES. EXCELLENT WITH TOSSED GREEN SALAD, AND FRUIT COBBLER.

MIRIAN LINDBECK (MRS. M. T.)
PORTLAND, OREGON

PAELLA

A DELICIOUS DISH FROM SPAIN. A GREEN SALAD AND HOT FRENCH BREAD IS PERFECT WITH PAELLA.

2 FRYERS, CUT INTO FRYING PIECES
SEASONED FLOUR
1/2 CUP OLIVE OIL
2 CLOVES GARLIC, MASHED
1 1/2 CUPS RICE
2 CUPS CLAM JUICE
4 TOMATOES
2 SWEET RED PEPPERS, COARSELY CHOPPED
2 DOZEN SMALL, HARD SHELL CLAMS (BUTTER NECK)
IN SHELL
1 PACKAGE FROZEN PEAS

DREDGE THE CHICKEN PIECES IN SEASONED FLOUR AND FRY IN OLIVE OIL, UNTIL NICELY BROWNED. REMOVE PIECES AS THEY ARE BROWNED. PUT GARLIC AND RICE INTO THE OIL, AND STIR CONSTANTLY UNTIL GOLDEN (2 TO 3 MINUTES). ADD CLAM JUICE AND TOMATOES AND COOK AT A SIMMER FOR 10 MINUTES. PLACE ALL IN A LARGE CASSEROLE WITH THE RED PEPPERS, CLAMS AND FROZEN PEAS AND BAKE COVERED IN 350 DEGREE OVEN ABOUT 15 MINUTES. REMOVE COVER AND BAKE 10 MINUTES LONGER. SERVES 6 TO 8. IF YOU CANNOT GET CLAMS IN THE SHELL, YOU CAN GET A GOOD FLAVOR, BY USING CANNED CHOPPED CLAMS INSTEAD, SUBSTITUTING THEIR JUICE FOR SOME OF THAT REQUIRED IN THE RECIPE.

LYNNE KERR (MRS. ROGER)
SALEM, OREGON

COMPLIMENTS OF

MR. AND MRS. RAY KERR

SALEM, OREGON

AMERICAN CHOP SUEY

1/2 POUND VEAL OR BEEF
1/4 POUND PORK
1/2 CUP FINELY SLICED ONION
1 1/2 CUPS THINLY SLICED CELERY
1 TEASPOON WORCESTERSHIRE SAUCE
1 SMALL CAN MUSHROOMS
BEAN SPROUTS (OPTIONAL)
3 CUPS WATER
1 TEASPOON SALT
1 TABLESPOON BROWN SUGAR
1 TABLESPOON FLOUR

CUT VEAL AND PORK INTO VERY SMALL PIECES, BROWN IN HOT FAT. REMOVE MEAT AND BROWN ONIONS AND CELERY IN THE FAT. RETURN THE MEAT TO THE CELERY AND ONIONS, ADD MUSHROOMS AND WATER AND LET SIMMER 45 MINUTES. ADD SUGAR WORCESTERSHIRE SAUCE AND THICKEN WITH FLOUR MOISTENED WITH A LITTLE COLD WATER. STIR UNTIL MIXTURE THICKENS AND IS CLEAR. SERVE HOT OVER COOKED RICE OR CHINESE NOODLES.

BEANSPOUTS (1 1/2 CUPS), BAMBOO SHOOTS (3/4 CUPS), AND WATER CHESTNUTS (1/2 CUP) MAY BE ADDED IF DESIRED.

SYLVIA BRADY
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

CARBONNADE. FLAMMANDE (AN UNUSUAL DISH OF BEEF, ONIONS AND BEER)

3 OR 4 POUNDS LEAN BEEF (CHUCK OR ROUND) CUT IN CUBE
5 TABLESPOONS BUTTER
2 POUNDS SLICED ONIONS
FLOUR
4 TO 6 TABLESPOONS BEEF FAT
1 TEASPOON SALT
1 TEASPOON FRESHLY GROUND BLACK PEPPER
2 CLOVES GARLIC, CHOPPED
1 PINT BEER.

MELT BUTTER IN DUTCH OVEN, SAUTE ONIONS UNTIL LIGHTLY BROWN IN FAT. ADD BROWNED MEAT TO ONION WITH SALT AND PEPPER AND GARLIC AND ENOUGH BEER TO COVER. COVER TIGHTLY AND SIMMER UNTIL MEAT IS TENDER. IF YOU PREFER A THICKER SAUCE, ADD SMALL BALLS OF FLOUR AND BUTTER KNEADED TOGETHER. SERVE WITH PLAIN BOILED OR BAKED POTATOES AND PLENTY OF BEER.

FLORENCE BURNHAM

INDONESIAN MEAT RAGOUT

1/2 CUP WATER
1 CUP FLOUR
7 TABLESPOONS MARGARINE
4 EGGS

BOIL WATER AND MARGARINE AND REMOVE FROM HEAT. ADD FLOUR ALL AT ONCE. RETURN TO HEAT FOR SHORT TIME, MIXING WELL. COOL, ADD EGGS ONE AT A TIME. DROP MIXTURE BY TEASPOON ON BAKING SHEET. BAKE 350 DEGREE OVEN FOR 1/2 HOUR.

PREPARE FILLING-

1 POUND ROUND STEAK SLICED IN VERY THIN STRIPS
1/3 POUND GROUND BEEF
4 CUPS WATER
6 TABLESPOONS MARGARINE
3/4 CUP FLOUR
1 TABLESPOON MILK
1 LARGE ONION
6 GREEN ONIONS
6 STALKS CELERY (MOSTLY TOPS) CHOPPED
1/2 CARROT, CHOPPED
1/4-OUNCE CAN MUSHROOMS
SALT AND PEPPER
1/8 TEASPOON NUTMEG
1 TEASPOON ACCENT

BOIL ROUND STEAK, CELERY, CARROT AND GREEN ONIONS SLOWLY IN WATER FOR 1 HOUR. MAKE TINY MEAT BALLS OF GROUND BEEF AND ADD AFTER 1 HOUR. THEN DICE LARGE ONION AND BROWN IN 6 TABLESPOONS MARGARINE. ADD 3/4 CUP FLOUR AND MILK, THEN ADD TO OTHER MIXTURE. SPLIT PUFFS AND PUT IN A SPOONFUL OF FILLING. KEEP WARM IN OVEN.

GERRY BERGMANS
PORTLAND, OREGON



FRENCH POLENTA CASSEROLE

VERY GOOD SERVED WITH TOSSED SALAD AND GARLIC BREAD.

1 CUP CORNMEAL	}	COOK AND THEN POUR INTO SHALLOW PAN TO COOL.
4 CUPS WATER		

BROWN-

1 POUND GROUND BEEF
1 GREEN PEPPER
1 ONION

ADD-

2 CANS TOMATO HOT SAUCE
SALT AND PEPPER
1 TO 2 TEASPOONS CHILI POWDER

COOK SLOWLY 30 MINUTES. MAKE A WHITE SAUCE WITH-

2 TABLESPOONS BUTTER
2 TABLESPOONS FLOUR
1 CUP MILK
1/2 TEASPOON SALT
1/2 TO 1 CUP SHARP GRATED CHEESE

CUT CORNMEAL IN CUBES AND PUT A LAYER IN CASSEROLE- ADD
A LAYER OF MEAT SAUCE AND ALSO CHEESE SAUCE. REPEAT
LAYERS. BAKE 1 HOUR AT 350 DEGREES.

E PERI
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

SWEDISH MEAT BALLS

A WONDERFUL WAY TO FANCY UP GROUND ROUND.

1 TABLESPOON BUTTER
1 GREEN PEPPER
1 ONION
2 TABLESPOONS PARSLEY
1 10-1/2 OUNCE CAN CHICKEN SOUP WITH RICE
1 10-1/2 OUNCE CAN CONDENSED TOMATO SOUP
1 CUP WATER OR BEEF STOCK
2 SLICES SOFT BREAD BROKEN IN PIECES
1/2 CUP EVAPORATED MILK
1 EGG
1 TEASPOON SALT
2 1/2 POUNDS GROUND ROUND OR BEEF.

MELT BUTTER IN FRYING PAN. PUT IN BLENDER WITH 1/2 CUP
WATER, GREEN PEPPER AND ONION. POUR THIS INTO FRYING
PAN. STIR IN CHOPPED PARSLEY, SOUPS AND STOCK. HEAT TO
BOILING THEN TURN DOWN HEAT. WHILE SAUCE COOKS MAKE
MEAT BALLS. PUT IN BOWL, BREAD BROKEN IN PIECES, 1/4
CUP EVAPORATED MILK, 1 EGG, 1 TEASPOON SALT. MIX THOR-
OUGHLY AND SHAPE INTO BALLS ABOUT THE SIZE OF A PING PONG
BALL. DROP BALLS INTO SIMMERING SAUCE AND COOK SLOWLY
ABOUT 1 HOUR, OR UNTIL SAUCE HAS COOKED DOWN ENOUGH TO
BE THICKENED. SERVES SIX.

JIM SEALY

GOLABKI (POLAND)

2 1/4 POUNDS HEAD OF CABBAGE
1 POUND GROUND BEEF
1 CUP BREAD CRUMBS
1 1/2 SLICES CHOPPED BACON
4 TEASPOONS FLOUR
1 SMALL ONION (CHOPPED)
SALT AND PEPPER
3 TABLESPOONS BUTTER
2 SMALL TOMATOES (PEELED)

SCALD CABBAGE LEAVES WITH BOILING WATER. MIX BEEF, CRUMBS, BACON, FLOUR, ONION, SALT AND PEPPER TOGETHER. STUFF EACH CABBAGE LEAF WITH MEAT MIXTURE AND ROLL UP. PUT ROLLS CLOSE TOGETHER IN STEWING PAN. DOT WITH BUTTER. ADD WATER TO HALF THE HEIGHT OF ROLLS AND STEW 1 HOUR. SLICE TOMATOES, PUT ON TOP AND STEW 30 MINUTES LONGER.

STEPHANIE MALMBERG (MRS. DON)

SPANISH RICE

1/2 CUP DICED BACON
1 LARGE ONION CUT FINE
1 CLOVE GARLIC
1 HEAPING TABLESPOON CHILI POWDER
1 TEASPOON CUMIN SEED (POWDERED)
1 CUP RICE (USE LONG COOKING RICE)
SALT TO TASTE
1 LARGE CAN TOMATOES
2 SMALL CANS TOMATO HOT SAUCE

USE IRON SKILLET. BROWN FIRST SIX INGREDIENTS IN BACON DRIPPINGS. WHEN RICE IS THOROUGHLY BROWN, ADD TOMATOES AND HOT SAUCE AND ADD ENOUGH WATER TO COVER. LET STEAM UNTIL LIQUID IS LOW, THEN TURN WITH A WIDE SPATULA. SERVES 8.

MRS. PEGGY CALLAHAN

GNOCCHI (POTATO DUMPLINGS)
THIS IS A GOOD ITALIAN FRIDAY DISH.

3 MEDIUM POTATOES
4 CUPS OF FLOUR
2 EGGS
1/4 TEASPOON OF OLIVE OIL
1 PINCH SALT
TOMATO SAUCE
PARMESAN CHEESE

BOIL POTATOES IN THEIR JACKETS. PEEL AND MASH WITH A FORK— THEN ADD FLOUR, EGGS, OLIVE OIL, AND SALT TO TASTE. DOUGH SHOULD BE WELL MIXED AND FAIRLY MOIST— KNEAD UNTIL SMOOTH. ROLL IN STICKS ABOUT 1/2 INCH IN DIAMETER, CUT EACH STICK INTO PIECES ABOUT 1/2 INCH LONG AND PRESS FLAT. PRESS EACH PIECE AGAINST A FORK WITH THUMB SO EACH SHOWS THE PRINT OF THE TINES ON THE OUTSIDE AND THE THUMB ON THE INSIDE. BOIL IN A PAN OF SALTED WATER ABOUT 15 MINUTES AND DRAIN THOROUGHLY IN A COLANDER. PLACE ON A LARGE PLATTER AND SERVE WITH TOMATO SAUCE, SPRINKLE WITH GRATED PARMESAN CHEESE. SERVES 6 TO 8.

SAUCE FOR GNOCCHI—

4 TABLESPOONS OLIVE OIL
3 SMALL CHOPPED ONIONS
1 CLOVE CHOPPED GARLIC
1 (NO. 2 1/2 CAN) TOMATOES
1 6-OUNCE CAN TUNA FISH PLUS THE OIL
1 TABLESPOON OF PARSLEY
FEW GRAINS OF OREGANO AND PINCH SWEET BASIL
SALT AND PEPPER TO TASTE

HEAT OIL— ADD ONIONS AND FRY UNTIL LIGHT YELLOW. ADD GARLIC AND FRY UNTIL WELL DONE. ADD TOMATOES COOKING SLOWLY FOR 15 MINUTES— ADD CHOPPED PARSLEY AND THE SPICES. ADD THE TUNA TO THE TOMATO MIXTURE. COOK SLOWLY FOR 20 MINUTES. SERVE OVER GNOCCHI.

LENA QUILICI (MRS. MARIO)
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

PILAF

1/2 CUBE BUTTER
1 CUP ALA

MIX THESE TWO INGREDIENTS TOGETHER AND PUT IN A COVERED CASSEROLE. BROWN 1 ONION (WHICH HAS BEEN DICED) IN 3/4 CUBE OF MARGARINE. BRING TO A BOIL—
1 CAN BOUILLION SOUP

STIR AND ADD TO THE ALA. ADD TO THE ALA ALSO—
1/2 CUP SLIVERED ALMONDS

BAKE IN A 325 DEGREE OVEN FOR 25 MINUTES.

CHARLOTTE MOORE (MRS. ROBERT BLAIR)
PORTLAND, OREGON

CREOLE SHRIMP JAMBALAYA

- 1 CAN SHRIMP
- 1/2 POUND CUBED COOKED HAM
- 2 TABLESPOONS BUTTER
- 1/2 CUP CHOPPED GREEN ONIONS AND TOPS
- 1 CUP DICED GREEN PEPPER
- 3 CLOVES GARLIC, MINCED
- 1/4 CUP PARSLEY, CHOPPED
- 2 1/2 CUPS CANNED TOMATOES
- 1 CUP WATER
- 1 CUP UNCOOKED RICE
- 3/4 TEASPOON SALT
- DASH CAYENNE
- 1/2 TEASPOON CRUSHED THYME
- 1 BAY LEAF

DRAIN SHRIMP. SAUTE HAM IN BUTTER, ABOUT 3 MINUTES. ADD ONION, GREEN PEPPER, GARLIC AND COOK UNTIL TENDER. ADD REMAINING INGREDIENTS AND SHRIMP. COVER AND COOK VERY SLOWLY WITHOUT STIRRING FOR 30 MINUTES OR UNTIL RICE IS TENDER. IF NECESSARY, ADD MORE WATER. YIELD- 6 SERVINGS (GENEROUS).

AUDREY MURPHY (Mrs. DONALD)
PORTLAND, OREGON

COMPLIMENTS OF THE THOMPSONS'

ASTORIA GRANITE WORKS

SERVING THIS AREA SINCE 1917

FAIRFAX 5-0761

ASTORIA, OREGON

BOYSEN PAINTS

QUALITY LUMBER



RE 8-5181

102 N. HOLLADAY

SEASIDE

SEVEN SEAS CASSEROLE WITH MUSTARD SAUCE

- 1 CAN 4-OUNCE , SLICED MUSHROOMS, DRAINED
- 1 CAN MINCED CLAMS 6 1/2 OUNCES
- 1 CAN CRAB, 6 1/2 OUNCES
- 1 CAN SHRIMP, 6 1/2 OUNCES
- 1 CAN CREAM OF VEGETABLE SOUP
- 3 EGGS
- 2 TABLESPOONS MINCED ONION
- 1/2 TEASPOON SALT
- 1/2 TEASPOON OREGANO (OPTIONAL)
- 1 1/3 CUPS MINUTE RICE

COOK RICE AND ADD INGREDIENTS IN ORDER. BEAT EGGS, ADD. BROWN ONION IN A SMALL AMOUNT OF BUTTER AND ADD TO RICE WITH SALT. BAKE IN OVEN IN LONG SHALLOW CASSEROLE DISH FOR 30 TO 40 MINUTES OR UNTIL SET.

MUSTARD SAUCE-

- 3 TABLESPOONS FLOUR
- 2 TABLESPOONS BUTTER
- 2 CUPS MILK
- 1/4 POUND CHEESE GRATED
- 2 TABLESPOONS PREPARED MUSTARD

MELT BUTTER IN SAUCEPAN. BLEND IN FLOUR. ADD MILK SLOWLY AND BLEND IN. ADD CHEESE AND ALLOW TO MELT. COOK OVER LOW HEAT UNTIL IT IS THICKENED. ADD MUSTARD. CUT CASSEROLE IN SQUARES AND SERVE SAUCE OVER EACH.

HAZEL SEALY (MRS. ROBERT N.)



HUNGARIAN GOULASH

2 POUNDS BEEF
1 POUND PORK
1 POUND VEAL
1 CUP CELERY
1 ONION (CHOPPED)
1 GREEN PEPPER (CHOPPED)
1 TABLESPOON WORCESTERSHIRE SAUCE
1 TEASPOON SALT
PEPPER TO TASTE
2 CANS TOMATO SAUCE
1 CAN OF TOMATOES (No. 2 1/2)
1/3 CUP FLOUR

CUT MEAT IN 2 INCH PIECES. BROWN IN SKILLET, ADD WATER AND LET SIMMER 1/2 HOUR. ADD CELERY, PEPPER AND ONION AND SIMMER A LITTLE LONGER. ADD REST OF INGREDIENTS, COOK UNTIL TENDER. ADD FLOUR TO THICKEN SAUCE. PUT OVER HOT BISCUITS (YOUR OWN RECIPE). SERVES 8.

GEN HEUER

SPANISH NOODLES

SERVES 16.

2 POUNDS GROUND BEEF, BROWNED
2 GREEN PEPPERS, CHOPPED FINE
3 MEDIUM ONIONS, CHOPPED FINE
1/2 CUP CELERY DICED
1 CAN NIBLET CORN
1 CAN MUSHROOMS
1 CAN RIPE OLIVES
2 CANS TOMATO SOUP
1 POUND FINE NOODLES, COOKED

FRY CELERY PEPPERS, ONIONS AND CORN, MIX ALL INGREDIENTS, PLACE IN CASSEROLE, SPRINKLE GRATED CHEESE ON TOP. ADD WATER IF TOO DRY. BAKE 45 MINUTES AT 350 DEGREES.

JANE BAILY (MRS. JOHN)

HOT WATER HEAT
SOME KITCHENS—TWIN BEDS

BETTY U. LIARD, PROP.
MEMBER A.M.H.A.

Bungalow City Motel

8 BLOCKS NORTH OF SAFEWAY

1 1/2 BLOCKS OFF HWY. 101

PHONE RE 8-6462

1000 N. HOLLADAY DR.
SEASIDE, OREGON

BAKED MACARONI ITALIAN STYLE

1/2 CUP CHOPPED ONION
1/2 CUP CHOPPED CELERY
1 CLOVE GARLIC
4 TABLESPOONS COOKING OIL
1 6-OUNCE CAN TOMATO PASTE
2 1/2 CUPS WATER
1 TEASPOON SALT
1/8 TEASPOON PEPPER
1/4 TEASPOON BASIL OR OREGANO
1/4 TEASPOON SUGAR
3/4 TEASPOON MONOSODIUM GLUTOMATE
1/2 POUND LARGE MACARONI COOKED AND DRAINED
1 POUND (2 CUPS) RICOTTA OR COTTAGE CHEESE
GRATED PARMESAN CHEESE

COOK ONION, CELERY AND GARLIC IN OIL UNTIL SOFT. REMOVE GARLIC. MIX TOMATO PASTE, WATER AND ALL SEASONINGS EXCEPT MONOSODIUM GLUTOMATE. (ADD THIS AFTER SAUCE HAS COOKED). ADD TO ONION AND CELERY AND BRING TO A BOIL. LOWER HEAT, SIMMER SLOWLY FOR 1 HOUR. ADD MONOSODIUM GLUTOMATE. IN SHALLOW BAKING DISH (8 X 8 X 2") PUT IN A THIN LAYER OF SAUCE, SPRINKLE WITH PARMESAN CHEESE AND TOP WITH HALF THE MACARONI. ADD RICOTTA OR COTTAGE CHEESE, COVER WITH HALF THE REMAINING SAUCE- SPRINKLE WITH PARMESAN CHEESE. ADD REST OF MACARONI, LAST OF SAUCE AND SPRINKLE TOP WITH GRATED PARMESAN. BAKE FOR 30 MINUTES AT 350 DEGREES. SERVES 6.

MRS. LELAND CHEYNE
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

SPAGHETTI WITH TRUE SOUTHERN ITALY SAUCE

1 HEN (3 OR 4 POUNDS) 1/2 TEASPOON PARSLEY (CHOPPED)
2 CLOVES GARLIC (MINCED) 3 CANS TOMATO PASTE (SMALL CAN)
1 TABLESPOON OIL 1/8 TEASPOON OREGANO

1/2 TO 1 TEASPOON SALT OR MORE, DEPENDING ON TASTE. ADD EITHER BLACK PEPPER OR RED IF YOU LIKE. WASH AND CUT HEN IN PIECES AND BROWN IN OIL ON HIGH SPEED, STIRRING CONSTANTLY. SPRINKLE SALT, OREGANO AND GARLIC ON MEAT, ADD TOMATO PASTE AND THREE TO FOUR CANS OF WATER. ADD PARSLEY. BRING TO BOIL, STIRRING CONSTANTLY, THEN TURN THE HEAT DOWN UNTIL IT JUST SIMMERS GENTLY. COOK AT THIS SPEED UNTIL CHICKEN IS TENDER, STIR OCCASIONALLY. SKIM GREASE OFF TOP. BOIL SPAGHETTI AND DRAIN. POUR SAUCE OVER THE TOP AND MIX GENTLY AND SPRINKLE GENEROUSLY WITH PARMESAN CHEESE.

BARBARA APA (MRS. CARL)

SPAGHETTI ITALIENNE

1/2 TEASPOON BLACK PEPPER
1/4 CUP OLIVE OIL
2 ONIONS (MINCED)
3 CLOVES GARLIC (CHOPPED)
1 GREEN PEPPER (CHOPPED)
1 LARGE CAN MUSHROOMS
3 TABLESPOONS TOMATO PASTE
1/2 CUP WATER
3 CUPS TOMATOES (DRAINED)
1 OR 2 BAY LEAVES
DASH CAYENNE PEPPER
DASH PAPRIKA
2 CHILIES
1 TEASPOON SALT

ADD PEPPER TO THE OIL AND COOK THE ONION, GREEN PEPPER, GARLIC AND MUSHROOMS IN THIS UNTIL BROWNEED. MIX THE TOMATO PASTE WITH THE WATER AND ADD IN THREE INSTALLMENTS TO THE OIL COOKING UNTIL WELL BLENDED EACH TIME. ADD THE DRAINED TOMATOES, BAY LEAVES, CAYENNE PEPPER, PAPRIKA CHILIES, AND SALT. COOK 30 MINUTES. JUST BEFORE READY TO SERVE POUR OVER COOKED SPAGHETTI. ALSO ADD CANNED SHRIMP OR CRAB TO SAUCE. MAKE SAUCE AHEAD OF TIME SO FLAVOR GOES THROUGH THE SAUCE. SERVE WITH TOSSED GREEN SALAD AND CHEESE BREAD.

BARBARA DOOLEY (MRS. PAT)
PORTLAND, OREGON

PASTA COL PESTO (GREEN) SPAGHETTI

1/2 CUP SWEET BASIL (FRESH OR DRY)
IF DRY BASIL IS USED, IT MUST BE CRUMBLED
1/2 CUP FRESH PARSLEY, CHOPPED
3 CLOVES GARLIC CHOPPED
1/2 CUP PURE OLIVE OIL
1/2 CUP GRATED CHEESE
1/4 CUP SAFFOLA MARGARINE
1 POUND SPAGHETTI

MIX TOGETHER IN BOWL OR LARGE CUP- THE BASIL, PARSLEY, GARLIC, OLIVE OIL. COOK SPAGHETTI IN SALTED WATER, WHEN DONE, POUR 1 CUP OF THE HOT SPAGHETTI WATER INTO THE OIL MIXTURE. DRAIN SPAGHETTI, AND IMMEDIATELY POUR THE OIL OVER IT. STIR IN THE GRATED CHEESE AND ADD THE BUTTER. SERVE AT ONCE.

LENA CERVETTO (MRS. A.)

ITALIAN SPAGHETTI SAUCE

- 1 POUND GROUND ROUND
- 1/2 POUND GROUND PORK
- 1/2 CUP SALAD OIL
- 1 LARGE ONION
- 2 CLOVES GARLIC
- 4 STALKS CELERY
- 6 LEAVES PARSLEY
- 1/2 CUP FRESH ROSEMARY LEAVES
- 1 CUP CHOPPED MUSHROOMS

IN OIL BROWN THE PORK AND GROUND ROUND. ADD THE CHOPPED VEGETABLES AND COOK UNTIL TENDER. THEN ADD 1/2 TEASPOON GROUND CLOVES, 2 TABLESPOONS SUGAR AND SALT TO TASTE, 1/2 CUP TOMATO PASTE, 2 CUPS TOMATO PUREE. COOK UNTIL THICK. SERVE ON SPAGHETTI WITH GRATED PARMESAN OR ROMANO CHEESE.

GLADYS REGHILLO (MRS. ANTHONY)
OREGON CITY, OREGON

BROILED CHINESE NOODLES

- 1 8-OUNCE PACKAGE CHINESE NOODLES
- 1/2 TEASPOON SALT
- 2 TABLESPOONS OIL
- 2 1/2 TABLESPOONS SOY SAUCE

COOK NOODLES ABOUT 5 MINUTES IN OPEN PAN OF BOILING WATER. STIR SO THAT NOODLES DO NOT STICK TOGETHER. DO NOT OVER COOK OR THEY WILL BREAK APART DURING BROILING. REMOVE NOODLES FROM HEAT AND DRAIN. RUN COLD WATER OVER THEM TO PREVENT STICKING. DRAIN WELL. POUR NOODLES INTO SHALLOW PAN. MIX SALT, OIL AND SOY SAUCE INTO NOODLES THOROUGHLY. PLACE 5 INCHES UNDER BROILER AND BROIL UNTIL BROWN AND PARTIALLY CRISP. TURN NOODLES OVER AND BROWN OTHER SIDE.

MRS. MARY LUM
ASTORIA, OREGON

SEASIDE HARDWARE

Ed Lyman, Owner

Coast-to-Coast Stores

9 N. HOLLADAY DR.

RE 8-5491

Seaside

CAMERON'S MEAT MARKET AND FROZEN FOOD LOCKER

PHONE: RE 8-5132

613 BROADWAY
SEASIDE

"SLOPPY JOE"

- 2 SLICES LEAN BACON-CUT IN 1 INCH LENGTH
- 1 POUND HAMBURGER
- 1 MEDIUM SIZED ONION - SLICED
- 1 MEDIUM SIZED CAN RED KIDNEY BEANS
- 1 MEDIUM SIZED CAN TOMATO PUREE OR SOLID PACK
- SALT AND PEPPER TO TASTE

COOK BACON IN SKILLET. ADD HAMBURGER AND SLICED ONION. FRY UNTIL BROWN. ADD RED KIDNEY BEANS AND TOMATOES. SEASON TO TASTE. COVER. SIMMER 30 TO 45 MINUTES. (COOKED SPAGETTI OR NOODLES CAN BE SUBSTITUTED FOR THE RED KIDNEY BEANS)

BEN J. RIVERMAN

CORN AND SALMON FRITTERS

- 2 EGGS
- 1/3 CUP MILK
- 2 TABLESPOONS SHORTENING
- 1 CUP FLOUR
- 1/2 TEASPOON SALT
- 1 TEASPOON BAKING POWDER
- 1/4 TEASPOON PAPRIKA
- 1 CUP CANNED SALMON
- 1 CUP DRAINED CANNED CORN
- OIL OR SHORTENING FOR DEEP FRYING

BEAT EGGS. ADD MILK AND SHORTENING, SIFT DRY INGREDIENTS. BLEND THOROUGHLY WITH EGG MIXTURE. ADD SALMON BROKEN IN BITS. ADD CORN, BLEND. DROP BY TABLESPOONS INTO DEEP HOT FAT (IT BROWNS A CRUST OF BREAD IN 60 SECONDS). FRY TILL GOLDEN BROWN, DRAIN ON PAPER TOWEL. SERVE WITH PARSLEY SAUCE.

PARSLEY SAUCE

- 2 TABLESPOONS BUTTER
- 2 TABLESPOONS FLOUR
- 1 CUP MILK
- 1/2 TEASPOON SALT
- 2 TEASPOONS MINCED ONION
- 1 TABLESPOON CHOPPED PARSLEY
- 1 CUP HARD COOKED EGGS

MELT BUTTER. ADD FLOUR. STIR IN MILK UNTIL THICK AND CREAMY. ADD SALT AND ONION. COOK ONE MINUTE. ADD PARSLEY AND CHOPPED HARD COOKED EGG.

MRS. ANGELO COSTANZA
ARCH CAPE, OREGON

BAKED SALMON LOAF

- 1 1-POUND CAN SALMON
- 1/2 CUP BREAD CRUMBS
- 1/2 CUP SWEET MILK
- 1 EGG
- 1 TEASPOON BUTTER
- 1 TEASPOON SALT
- 1/2 CUP SWEET GHERKINS (COARSELY CHOPPED)
- 2 EGGS (HARD BOILED)

MIX ALL INGREDIENTS TOGETHER EXCEPT THE EGGS. PACK INTO A BUTTERED COFFEE CAN AND COVER WITH LID. BAKE IN A 350 DEGREE OVEN FOR 1 HOUR. GARNISH WITH THE HARD BOILED EGGS.

EMMA ELROY

HAM LOAF

THIS IS GOOD FOR LEFT OVER HAM

- 2 CUPS, GROUND COOKED HAM
- 3 SLICES BREAD
- 3/4 CUP MILK
- 1 EGG
- 1/4 TEASPOON DRY MUSTARD
- 1 TABLESPOON CHOPPED ONION (OPTIONAL)
- 1 TABLESPOON CHOPPED CELERY (OPTIONAL)
- BROWN SUGAR

GRIND HAM, INCLUDING 2 OR 3 TABLESPOONS FAT. SOAK BREAD IN MILK, BEAT, THEN BEAT IN EGG, MUSTARD. STIR IN HAM, ONION AND CELERY. GREASE LOAF PAN. SPRINKLE 2 TABLESPOONS BROWN SUGAR IN BOTTOM OF PAN. SHAPE HAM MIXTURE INTO LOAF, PLACE ON TOP OF BROWN SUGAR. BAKE FOR 45 MINUTES AT 350 DEGREES. MAY BE BAKED IN MUFFIN PANS FOR 15 TO 20 MINUTES.

FLORENCE HODSON (MRS. ROY)

BEEF 'N HAM LOAF

- | | |
|--------------|-------------------|
| 1 POUND BEEF | 1 CUP COOKED RICE |
| 1 POUND HAM | 1 TEASPOON SALT |
| 1 EGG | |

GRIND MEAT TOGETHER TWICE. MIX MEAT AND OTHER INGREDIENTS AND SHAPE INTO A LOAF. BAKE AT 350 DEGREES FOR 1 HOUR. BASTE FREQUENTLY WITH A SAUCE MADE OF-

- 1/2 CUP BROWN SUGAR
- 1/2 TEASPOON MUSTARD
- 1 TABLESPOON VINEGAR

STIR TOGETHER AND ADD ENOUGH WATER TO MAKE 3/4 CUP OF SAUCE.

MRS. TOBY O'KEEFE
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

HAM AND PORK LOAF

- 2/3 POUND HAM STEAK
- 2/3 POUND PORK STEAK
- 2/3 POUND ROUND STEAK
- 2 EGGS
- 1 CUP CRACKER CRUMBS
- 2 CANS TOMATO SAUCE

GRIND MEAT AND COMBINE ABOVE INGREDIENTS. PLACE IN GREASED PAN AND BAKE 1 HOUR AT 350 DEGREES.

MARION PETTIT



CHICKEN LOAF

- 1/3 TO 1/2 OF A STEWED CHICKEN OR
- 3 CUPS MEAT REMOVED FROM BONE
- 1 1/2 CUPS BREAD CRUMBS

DRESSING—

- 6 CUPS DRY BREAD BROKEN INTO 1/2 INCH PIECES
- 3 CUPS MIXTURE MILK AND WATER OR ALL WATER OR CELERY BROTH
- 1 1/4 TEASPOON SALT
- 1/16 TEASPOON PEPPER
- 1 TEASPOON SAGE
- 1 TABLESPOON CHOPPED PARSLEY
- 1 TABLESPOON GRATED ONION
- 2 TABLESPOONS BUTTER OR FAT

PLACE BROKEN BREAD IN BOWL. ADD SAGE, PARSLEY AND ONION. SCALD LIQUID, ADD SALT, PEPPER AND FAT. POUR HOT LIQUID OVER BREAD. MIX LIGHTLY AND COVER WITH A PLATE. LET SET 15 MINUTES OR MORE. TASTE BEFORE USING AND ADD ANY NEEDED SEASONING.

CUSTARD—

- 1 1/3 CUP CHICKEN BROTH
- 3 TABLESPOONS FLOUR
- 1/3 CUP CHICKEN FAT
- 2 EGGS BEATEN
- SALT AND PEPPER

HEAT BROTH. MAKE THICKENING OF FLOUR AND PART OF COOL BROTH OR WATER. ADD THICKENING TO HOT BROTH AND STIR UNTIL THICKENED. PLACE BROTH OVER HOT (NOT BOILING) WATER AND ADD BEATEN EGGS. STIR AND COOK UNTIL EGGS ARE THICKENED BEING CAREFUL NOT TO CURDLE EGGS. TASTE AND ADD MORE SEASONING IF NEEDED. COMBINE 3 PARTS.

PLACE DRESSING IN BOTTOM OF SHALLOW PAN OR CASSEROLE. SPREAD CHICKEN OVER DRESSING. POUR CUSTARD OVER CHICKEN TOP WITH BREAD CRUMBS. BAKE 300 TO 325 DEGREES ABOUT 1 HOUR OR UNTIL CUSTARD IS SET. IF DESIRED INCREASE HEAT AT END AND BROWN TOP A FEW MINUTES.

MARIE BELL (MRS. CHET)

STUFFED CABBAGE

CUT THE CORE FROM CABBAGE AND BOIL UNTIL LEAVES ARE SOFT. PLACE A SPOONFUL OF FILLING IN EACH LEAF AND ROLL UP.

FILLING—

- 1 POUND HAMBURGER
- 1/2 POUND GROUND SAUSAGE (OPTIONAL)
- 1 CUP RICE (SLIGHTLY COOKED)
- 1 EGG
- 1 ONION CHOPPED
- A LITTLE GREEN PEPPER, CHOPPED
- SALT AND PEPPER TO TASTE

COVER THE ROLL WITH TOMATO SOUP, TOMATO SAUCE AND WATER. SIMMER UNTIL TENDER. ROLLS WILL SWELL UP — AND THEY ARE ALWAYS BETTER THE 2ND AND 3RD DAYS.

DIANNE BUCKIEWICZ (MRS. FRANK)
PORTLAND, OREGON

CHEESE MEAT ROLL

- 2 POUNDS LEAN BEEF, GROUND
- 1 CUP NON-FAT DRY MILK
- 1/3 CUP WATER
- 2 TABLESPOONS INSTANT MINCED ONION
- 1 TABLESPOON WORCESTERSHIRE SAUCE
- 2 TEASPOONS SALT
- 1/4 TEASPOON PEPPER
- 3/4 CUP SOFT BREAD CRUMBS
- 3 TABLESPOONS PREPARED MUSTARD
- 1 EGG
- 1/2 POUND PROCESSED AMERICAN CHEESE (SMALL CUBES)
- 1/3 CUP CATSUP

COMBINE ALL BUT LAST 2 INGREDIENTS. USE HALF MEAT MIXTURE TO FORM BOTTOM OF MEAT LOAF ON LARGE DOUBLE SHEET OF HEAVY DUTY FOIL. PLACE CUBED CHEESE ON MEAT, COVER WITH REMAINING MEAT MIXTURE, CAREFULLY SEALING CHEESE INTO MIDDLE OF LOAF AND SHAPE ROLL INTO SAME DIAMETER AS HAMBURGER BUNS. SPREAD CATSUP OVER THE MEAT LOAF. WRAP, SEALING EDGES TIGHTLY. BAKE ONE HOUR. OPEN FOIL AND LET MEAT STAND ABOUT 10 MINUTES BEFORE SLICING.

SERVES 8.

LADIAN COOK (MRS. VERN)
GEARHART, OREGON

COMFORTABLE
CLEAN
CONVENIENT TO BEACH, SHOPPING, GOLF

ALEA MOTEL APTS.

C. WATERS

1871 SO. COLUMBIA
SEASIDE, OREGON
PHONE RE 8-6451

NOODLE RING

- 3 EGGS, BEATEN
- 1 CUP MILK
- 1/2 TEASPOON WORCESTERSHIRE SAUCE
- 2 TABLESPOONS CATSUP
- 1 CUP GRATED YELLOW CHEESE
- SALT AND PEPPER TO TASTE
- 2 1/2 TO 3 CUPS COOKED NOODLES

COMBINE COOKED NOODLES WITH ABOVE INGREDIENTS. POUR INTO WELL GREASED RING MOLD AND SET IN PAN OF WARM WATER TO BAKE IN MODERATE OVEN 350 DEGREES, FOR 45 MINUTES TO 1 HOUR, OR UNTIL SET. (WHEN KNIFE BLADE INSERTED IN CENTER COMES OUT CLEAN AND NOT MILKY.) AFTER 5 MINUTES UNMOLD CAREFULLY ONTO A LARGE PLATTER AND FILL CENTER WITH CREAMED CRAB, SHRIMP, TUNA FISH OR COOKED MEAT, IN PLAIN WHITE SAUCE.

PLAIN WHITE SAUCE

- 3 TABLESPOON BUTTER OR MARGARINE
- 3 TABLESPOON FLOUR
- MILK

MELT BUTTER OR MARGARINE OVER MEDIUM HEAT, ADD FLOUR AND COOK UNTIL BUBBLY. GRADUALLY ADD ENOUGH MILK TO MAKE SAUCE THICKNESS DESIRED.

• LAURA RIVERMAN (MRS. B.J.)

MACARONI AND CHEESE WITH TOMATOES

- 2 CUPS MACARONI
- 6 OR 8 SLICES CHEDDAR CHEESE
- 1 LARGE CAN WHOLE TOMATOES
- SALT AND PEPPER

PLACE LAYER OF COOKED MACARONI ON BOTTOM OF DEEP GLASS DISH, POUR HALF CAN OF TOMATOES OVER THIS, ARRANGE SLICES OF CHEESE ON TOP. REPEAT THE LAYERS, COMPLETELY COVERING THE TOP WITH SLICES OF CHEESE. BAKE ABOUT ONE HALF HOUR 350 DEGREES. CHEESE SHOULD BE MELTED AND BROWNED.

MRS. KATHY KIMPTON

SPAM CASSEROLE

- 1 CAN GRATED SPAM
- 1/2 CUP GRATED CHEESE
- 3/4 CUP CRACKER CRUMBS
- 3 EGGS BEATEN IN
- 1 CUP MILK
- 1 CAN CELERY SOUP
- 1 GRATED ONION
- 2 TABLESPOONS GREEN PEPPER

MIX THE ABOVE TOGETHER AND BAKE IN LOAF PAN FOR 1 1/2 HOURS AT 350 DEGREES.

MRS. SYDNEY SKIPPER
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

HAMBURGER PIE

1 CUP BISQUICK	1 TEASPOON SALT
1/3 CUP CREAM	1/4 TEASPOON PEPPER
1 POUND HAMBURGER	1/2 TEASPOON GINGER
2 MEDIUM ONIONS, SLICED	2 TABLESPOONS BISQUICK
1 CUP COTTAGE CHEESE	

FRY HAMBURGER AND ONIONS UNTIL MEAT LOOSES ITS COLOR. ADD SEASONINGS AND 2 TABLESPOONS BISQUICK. MAKE DOUGH OF 1 CUP BISQUICK AND MILK, AND FIT INTO PIE PAN. SPREAD MEAT OVER DOUGH.

BEAT TWO EGGS AND MIX WITH 1 CUP COTTAGE CHEESE. POUR OVER MEAT AND SPRINKLE WITH PAPRIKA. BAKE 1/2 HOUR AT 350 DEGREES. 6 TO 8 SERVINGS.

MRS. OWEN HESS
ASTORIA, OREGON AND
MRS. EMMA NEILSEN

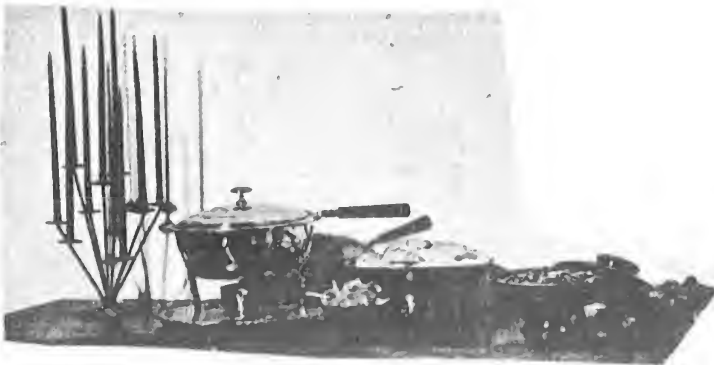
POT LUCK BEEF

MAKES ENOUGH FOR TWO FAMILIES

2 POUNDS GROUND BEEF
2 - 3 ONIONS, CHOPPED
2 GREEN PEPPERS, CHOPPED
6 - 8 STALKS CELERY, CUT IN 1 INCH PIECES
1 PACKAGE LARGE NOODLES OR MACARONI
1 CAN CONDENSED TOMATO SOUP
2 TEASPOONS SALT
1 CAN TOMATO SAUCE
1 CAN TOMATO PASTE
1 CAN MUSHROOM SOUP
1 SMALL JAR STUFFED GREEN OLIVES SLICED
1/2 POUND SHARP CHEESE GRATED

BROWN MEAT IN 1 TABLESPOON FAT. COOK NOODLES IN BOILING WATER UNTIL TENDER. COMBINE ALL INGREDIENTS. RESERVE SOME CHEESE FOR TOPPING, IF DESIRED. PLACE IN LARGE CASSEROLE DISH. BAKE 1 HOUR, 350 DEGREE OVEN.

SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON



SWEET AND SOUR MEAT BALLS

SAUCE USED IN THIS RECIPE IS GOOD WITH RICE, PORK, RIBS OR ANYTHING YOU WOULD LIKE WITH A SWEET SOUR SAUCE.

1 1/2 POUNDS GROUND ROUNDSTEAK
2 EGGS
3 TABLESPOONS FLOUR
3/4 CUP VEGETABLE OIL
1 1/2 CUPS CHICKEN BOUILLON
3 GREEN PEPPERS DICED
6 SLICES PINEAPPLE
2 TABLESPOONS CORNSTARCH
2 TABLESPOONS SOY SAUCE
3/4 CUP VINEGAR
3/4 CUP PINEAPPLE JUICE
3/4 CUP SUGAR
1 TEASPOON SALT
1/4 TEASPOON PEPPER

SHAPE MEAT INTO BALLS, COMBINE EGGS, FLOUR, SALT AND PEPPER. DIP MEAT IN BATTER AND FRY IN OIL UNTIL BROWN. REMOVE BUT KEEP HOT. LEAVE 1 TABLESPOON OF OIL IN SKILLET AND ADD 1/2 CUP BOUILLON, GREEN PEPPER, PINEAPPLE. COVER AND COOK 10 MINUTES. MIX AND ADD REMAINING INGREDIENTS, COOK AND STIR UNTIL IT THICKENS. ADD MEAT BALLS AND SIMMER 15 MINUTES.

VERA GILLETT (MRS. H. G.)

BEEF OR VENISON AND BEANS

2 POUNDS BONELESS STEW BEEF OR VENISON
1/4 CUP FLOUR
2 TEASPOONS SALT
PEPPER
2 TABLESPOONS FAT
1/2 TEASPOON OREGANO
1/4 TEASPOON CRUMBLED BASIL
1/4 CRUMBLED BAY LEAF
1 CLOVE GARLIC, MINCED
1/2 CUP CHOPPED ONION
1/2 CUP SLICED SWEET PICKLES
3 CUPS FRESH TOMATOES OR 2 1/2 CUPS CANNED TOMATOES
2 16-OUNCE CANS KIDNEY BEANS

CUT MEAT INTO BITE-SIZE PIECES. DREDGE WITH FLOUR AND SEASON WITH SALT AND PEPPER. BROWN MEAT IN FAT OVER MEDIUM HEAT. ADD SEASONINGS OF OREGANO, BASIL, BAY LEAF, GARLIC, ONION AND TOMATOES. COVER AND SIMMER UNTIL TENDER. ADD PICKLES AND KIDNEY BEANS. COOK JUST UNTIL HEATED THROUGH. THIS YIELDS 8 SERVINGS.

AUDREY MURPHY (MRS. DONALD)
PORTLAND, OREGON

STEAK AND KIDNEY PIE

- 1 POUND ROUND STEAK
- 1/2 POUND LAMB KIDNEYS
- 1/4 CUP FLOUR
- 1/8 TEASPOON PEPPER
- 1/2 TEASPOON SALT
- 4 TABLESPOONS COOKING OIL
- 1 CUP COARSELY CHOPPED ONION
- 1 BAY LEAF
- 2 TABLESPOONS CHOPPED CELERY LEAVES
- 1 TABLESPOON CHOPPED PARSLEY
- 2 CUPS WATER
- 1/2 CUP SLICED MUSHROOMS
- 1/2 CUP SLICED CARROTS
- 1/2 CUP FRESH OR FROZEN PEAS
- 1 PACKAGE PASTRY MIX



CUT STEAK INTO 1 INCH CUBES. WASH KIDNEYS AND REMOVE TOUGH MEMBRANE. CUT EACH INTO ABOUT 4 PIECES. COMBINE FLOUR, PEPPER AND SALT. SPRINKLE OVER MEAT AND TOSS TO COAT PIECES EVENLY. HEAT OIL IN A LARGE HEAVY SKILLET. ADD MEAT FROM SKILLET, ADD ONION AND COOK AND STIR UNTIL LIGHTLY BROWNED. ADD BROWNED MEAT, BAY LEAF, CELERY, PARSLEY AND WATER. COVER TIGHTLY AND COOK OVER LOW HEAT 1 HOUR AT 350 DEGREES. ADD MUSHROOMS, CARROTS AND PEAS AND PASTRY MIX (PREPARED AS DIRECTED ON PACKAGE) AND BAKE FOR 30 MINUTES MORE.

CHRISTINE O'DONOVAN (MRS. JOHN)

BRAISED BRISKETT AND SAUERKRAUT

- 3 OR 4 POUNDS SAUERKRAUT
- 3 CLOVES GARLIC, CHOPPED
- 1 1/2 TEASPOON CRACKED PEPPER
- 1 BOTTLE RIESLING WHITE WINE
- 4 POUNDS BRISKETT
- 1 CLOVE GARLIC, SLIVERED
- FLOUR, FAT, SALT

IN A LARGE PAN OR DUTCH OVEN, PLACE KRAUT, GARLIC, PEPPER AND BOTTLE OF WINE (RESERVING 1 CUP). COVER AND SIMMER FOR 3 HOURS. SLASH BRISKETT AND INSERT SLIVERED GARLIC. DREDGE MEAT IN FLOUR AND BROWN ON ALL SIDES IN HOT FAT, SEASON WITH SALT. ADD 1/2 CUP WINE, COVER AND SIMMER OVER LOW FLAME FOR 30 MINUTES. PLACE BEEF ON TOP OF KRAUT, ADD JUICE FROM PAN THE BRISKETT WAS BROWNED IN AND ADD 1/2 CUP WINE. SIMMER FOR 2 HOURS. SERVES 6 TO 8. SERVE WITH PLAIN BOILED POTATOES SPRINKLED WITH PARSLEY.

FLORENCE BURNHAM

CORNERD BEEF

1 POUND CORNERD BEEF
1 CAN TOMATO PASTE
CLOVE GARLIC
1 TEASPOON PICKLING SPICES (BE SURE 1 RED PEPPER IS
IN MIXTURE)
1 LARGE BAY LEAF
1/2 TEASPOON CELERY SEED
WATER TO COVER MIXTURE

ADD ALL INGREDIENTS TOGETHER AND SIMMER 1 HOUR.

BETTY THOMPSON

CHILI

1 POUND HAMBURGER	3 NO. 303 CANS KIDNEY BEANS
1/2 POUND GROUND PORK	1 NO. 303 CAN TOMATOES
3 MEDIUM ONIONS DICED	2 TEASPOONS SALT
1/4 CUP CELERY, CHOPPED	1 TEASPOON CHILI POWDER
DASH OF CAYENNE	

STIR AND FRY BEEF AND PORK UNTIL BROWNED. ADD ONIONS AND CELERY. STIR AND BROWN. ADD OTHER INGREDIENTS. COVER AND COOK SLOWLY, STIRRING OCCASIONALLY FOR 1 HOUR. SLOW COOKING IS NECESSARY.

DORENE KENNEDY (MRS. JOHN)
SALEM, OREGON



HOT TAMALA PIE

3/4 CUP CORN MEAL (COOKED AS DIRECTED ON PACKAGE)
1 1/2 TEASPOONS SALT
3 CUPS BOILING WATER
2 CUPS TOMATOES
1 SMALL GREEN PEPPER, CHOPPED
1 SMALL ONION, CHOPPED
1 TABLESPOON FAT
1 POUND GROUND MEAT
DASH OF CAYENNE PEPPER.

MAKE MUSH OF CORN MEAL. FRY OTHER INGREDIENTS UNTIL MEAT IS COOKED WELL. PUT LAYER OF MUSH AND LAYER OF MEAT MIXTURE INTO GREASED CASSEROLE. BAKE AT 350 DEGREES FOR 30 MINUTES.

GERALDINE GROHS

JUST LIKE CHICKEN (CASSEROLE)

REAL GOOD WARMED UP

1 1/2 POUNDS VEAL
1 SMALL ONION
1 CUP CELERY
1/2 CUP GREEN PEPPER
1 PACKAGE FROZEN CORN
1/4 CUP BUTTER
4 TABLESPOONS FLOUR
3 CUPS MILK
1 PACKAGE DRY CHICKEN NOODLE SOUP
1 CUP BREAD CRUMBS

CUT VEAL IN INCH CUBES- BROWN WELL WITH VEGETABLES IN BUTTER- TAKE FROM PAN- ADD FLOUR TO BROWN- ADD 2 CUPS WATER TO GRAVY- PUT MEAT BACK IN GRAVY- COOK UNTIL MEAT IS TENDER- ADD MILK UNTIL THICK AND SMOOTH- SIMMER 1/2 HOUR- ADD CHICKEN SOUP MIX. COOK FOR TIME GIVEN ON PACKAGE. IF DESIRED ADD 4 OUNCES SPAGHETTI AND 2 CUPS MORE WATER. WHEN DONE, ADD CORN- POUR INTO LARGE CASSEROLE AND COOK UNTIL CORN IS JUST DONE- ADD BREAD CRUMBS TO TOP AND BROWN IN 350 DEGREE OVEN.

MRS. M. F. PENFIELD
GEARHART, OREGON |



ALMOND CHICKEN CASSEROLE

1 8-OUNCE PACKAGE NOODLES
2 TABLESPOONS BUTTER
1 CUP THINLY SLICED CELERY
2 TABLESPOONS FLOUR
1/4 TEASPOON DRY MUSTARD
1 1/4 TEASPOON SALT
1/8 TEASPOON PEPPER
2 1/2 CUPS MILK
2 TEASPOONS WORCESTERSHIRE SAUCE
1 CUP GRATED AMERICAN CHEESE
2 CUPS DICED COOKED CHICKEN OR TURKEY
1/4 CUP DICED PIMIENTO
1/4 CUP DICED GREEN SWEET PEPPER
1/2 CUP BUTTERED SOFT BREAD CRUMBS
1 CUP ROASTED ALMONDS, DICED

COOK NOODLES IN BOILING WATER UNTIL TENDER. MEANWHILE MELT BUTTER, ADD CELERY, COVER AND COOK OVER VERY LOW HEAT 10 MINUTES. BLEND IN FLOUR, MUSTARD, SALT, PEPPER MILK AND WORCESTERSHIRE SAUCE AND COOK AND STIR UNTIL THICKENED. STIR IN CHEESE, CHICKEN, PIMENTO, GREEN PEPPER, WELL-DRAINED NOODLES, AND HALF OF ALMONDS. TURN INTO SHALLOW BAKING DISH AND SPRINKLE WITH CRUMBS AND REMAINING ALMONDS. DECORATE WITH ALMONDS, EITHER NATURAL KERNELS OR BLANCHED IF DESIRED. BAKE AT 400 DEGREES 15 TO 20 MINUTES. SERVES 5 OR 6.

THE RANDLE'S

CHICKEN CASSEROLE WITH DRESSING

1 STEWING HEN - COOKED UNTIL WELL DONE
SALT TO TASTE
1 CAN CREAM OF MUSHROOM SOUP
3 EGGS BEATEN
SALT AND PAPRIKA TO TASTE
DRESSING - YOUR FAVORITE
BREAD CRUMBS

CUT MEAT OFF CHICKEN BONES, IN 1 INCH CUBES. LINE BOTTOM OF CASSEROLE WITH DRESSING. ADD CUT UP CHICKEN. POUR CAN OF MUSHROOM SOUP OVER CHICKEN. ADD EGGS. POUR OVER TOP. (EGGS MAY BE OMITTED) TOP WITH BREAD CRUMBS. SEASON. BAKE 1 HOUR, 350 DEGREES. SERVES 8.

MRS. STEPHEN C. MARICK
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

CHICKEN RICE

1 LARGE FRYER CUT UP
1 CUP OF WHITE RICE
2 1/2 CUPS OF BROTH
SEASONING SALT
PAPRIKA

2 LARGE ONIONS DICED FINE
RIND OF 1 LEMON
CHOPPED PARSLEY
BELL PEPPERS CUT IN HALF

STEW CHICKEN PIECES SLOWLY WITH A LITTLE CELERY, ONION CARROT UNTIL ALMOST DONE- MEANWHILE SAUTE DICED ONIONS IN BUTTER UNTIL GOLDEN BROWN. PUT TO ONE SIDE AND ADD RICE WITH LEMON RIND- PARTLY FRY WITH PAPRIKA- ADD STRAINED BROTH SEASONED TO TASTE- PUT IN SHALLOW BAKING PAN. PLACE CHICKEN AND PEPPERS ON TOP- BRUSH WITH MELTED BUTTER- SPRINKLE WITH PAPRIKA AND BAKE IN OVEN 375 DEGREES FOR ABOUT 35 MINUTES OR UNTIL CHICKEN IS NICE AND BROWN, AND THE RICE IS DONE AND FLAKY.

ANN CHRIST (MRS. M. P.)

GREEN RICE

'THIS IS GOOD FOR BUFFET.' IT IS MUCH BETTER TO MAKE UP EARLY AND LET STAND, SERVES 6.

2 CUPS COOKED RICE
2 EGGS
2 CUPS MILK
1 CUP CHOPPED PARSLEY
2 CUPS GRATED SHARP CHEESE
2 TABLESPOONS MINCED ONION
3 CLOVES GARLIC, MINCED
2 TABLESPOONS OLIVE OIL
1/3 CUP MELTED BUTTER

SOFTEN GARLIC IN OIL AND BUTTER, MIX ALL INGREDIENTS, SALT AND PEPPER TO TASTE. BAKE 1 HOUR AT 350 DEGREES.

ROSE O'DONNELL (MRS. JOHN V.)
PORTLAND, OREGON





seaside
seafood

'SEASIDE SEAFOOD' OFFERS BASIC RECIPES FOR PREPARING SEAFOOD. OTHER RECIPES FOR FISH MAY BE FOUND IN OTHER SECTIONS OF THE BOOK.

HINT

HOW TO FILLET FRESH FISH--CUT DOWN THE BACK OF FISH FROM HEAD TO TAIL ON EITHER SIDE OF AND CLOSE TO BACKBONE. CUT THE FLESH FREE FROM THE RIB BONES. SKIN FISH, BEGINNING AT TAIL END.

FRIED CLAMS OR PRAWNS

1 CUP FLOUR
1/2 TEASPOON SALT
2 MEDIUM EGGS
1/2 CAN BEER OR A LITTLE MORE IF NEEDED FOR
THINNER BATTER
1 TEASPOON CREAM OF TARTAR

BEAT EGG - ADD REST OF INGREDIENTS AND MIX SEVERAL MINUTES WITH ELECTRIC MIXER. PLACE CLAMS OR PRAWNS ON PAPER TOWELS, DIP CLAMS OR PRAWNS INTO BATTER AND FRY IN HOT OIL, 400 DEGREES UNTIL GOLDEN BROWN. DRAIN ON PAPER TOWELS A FEW MINUTES BEFORE SERVING.

MARGARET LEHNER (MRS. WM.)

FRIED CLAMS

12 MEDIUM SIZED CLAMS
1 EGG } BEAT TOGETHER
1 1/2 CUPS MILK }
1/2 TEASPOON SALT } SIFT TOGETHER
FLOUR }
FINELY GROUND CRACKER CRUMBS

COVER CLAMS WITH FLOUR, PRESSING THE FLOUR WELL ON THE CLAMS. DIP CLAMS INTO EGG AND MILK MIXTURE THEN COVER CLAMS WITH CRACKER CRUMBS (PRESS CRUMBS WELL ON TO THE CLAMS.) (IMPORTANT THAT YOU USE THE VERY FINE GRIND OF CRUMBS) PLACE A SHEET OF WAX PAPER ON A FLAT PAN AND LAY THE CLAMS OUT FLAT - OR PILE THEM, WITH WAX PAPER BETWEEN. KEEP IN REFRIGERATOR UNTIL READY TO FRY. IMPORTANT THAT CLAMS BE PREPARED 6 TO 8 HOURS AHEAD - THIS SETS THE COATING AND HELPS TENDERIZE THEM. FRY IN PLENTY OF VERY HOT OIL - TAKES ABOUT 1/2 MINUTE TO BROWN EACH SIDE. OR - YOU MAY FRENCH FRY THEM, IN DEEP HOT OIL, 370 DEGREES. TAKES 1/2 MINUTE. OR - IF YOU HAVE A LOT OF CLAMS TO FRY, POUR OIL IN BROILER PAN, SET OVEN TO VERY HIGH, TEST THE OIL BY DROPPING IN A CRUST OF BREAD. FRY SEVERAL CLAMS AT ONCE - QUICKLY. DRAIN ON PAPER TOWELS. (USE THIS SAME PROCEDURE FOR SMELT, OR FISH 'N CHIPS.

BEULAH HONKANEN (MRS. ONEY)

CLAM FRITTERS

1 PINT GROUND CLAMS
1/2 CUP CRACKER MEAL
1/2 CUP FLOUR
1 TEASPOON BAKING POWDER
1 EGG (BEATEN)
1/2 TEASPOON SALT

MIX ALL INGREDIENTS TOGETHER AND FRY IN HOT GREASE UNTIL GOLDEN BROWN.

FRANCES OLSEN (MRS. WALTER)

LITTLE NECK (STEAM) CLAMS
(MY MOM'S BELGIUM RECIPE)

ABOUT 8 OR 9 POUNDS OF CLAMS
6 MEDIUM SIZED DRY ONIONS (PEELED AND QUARTERED)
6 OR 8 STALKS OF CELERY (CUT IN 2-INCH PIECES)
2 BAY LEAVES
PARSLEY (OPTIONAL)
SALT AND PEPPER

WASH CLAMS THOROUGHLY SEVERAL TIMES. PUT A LAYER OF CLAMS IN KETTLE. (USE KETTLE LARGE ENOUGH SO THAT CLAMS CAN STEAM AND OPEN FREELY). PUT A FEW PIECES OF ONION, CELERY, ONE BAY LEAF AND PARSLEY. SALT AND PEPPER. THEN ANOTHER LAYER OF CLAMS AND ANOTHER LAYER OF OTHER INGREDIENTS UNTIL ALL ARE USED. THERE WILL BE ENOUGH MOISTURE ON CLAMS FROM WASHING BUT A COUPLE TABLESPOONS OF WATER CAN BE ADDED. STEAM FOR ABOUT 30 MINUTES AND DO NOT REMOVE LID ON KETTLE UNTIL SHORTLY BEFORE THAT TIME TO CHECK AND SEE IF SHELLS ARE OPEN. THE VEGETABLES ARE VERY TASTY AND THE CLAMS ARE DELICIOUS DIPPED IN MELTED BUTTER. DILUTE CLAM NECTAR WITH BOILING WATER TO SUIT TASTE. SERVES 4 OR 5.

ALICE BUSH (MRS. JACK)



SEASIDE CLAM CO.
WARRENTON, OREGON

COMPLIMENTS OF

PORTLAND PLUMBING AND ELECTRIC

PORTLAND, OREGON

CLAM SOUFFLE

- 2 CUPS GROUND CLAMS
- 4 EGGS
- 1/4 TEASPOON BLACK PEPPER
- 1/2 TEASPOON SALT
- 2 TABLESPOONS GRATED ONION
- 1/3 CUP COOKED DICED BACON

DRAIN CLAMS. TO LIQUID ADD EGGS. BEAT MODERATELY. ADD SALT AND PEPPER. OIL WELL, MEDIUM SIZED CASSEROLE DISH. LAYER CLAMS, BACON AND ONION AND THEN OVER ALL POUR EGG MIXTURE. BAKE IN 350 DEGREE OVEN 45 MINUTES OR UNTIL CUSTARD IS SET AND BROWNED.

GOLDIE SEAL (MRS. LEE)

TOMATO - CLAM LOAF

- 2 CANS CLAMS (OR 2 DOZEN FRESH CLAMS)
- 1 POUND SAUSAGE
- 1 1/2 CUPS CRACKER CRUMBS (NOT MEAL)
- 1 LARGE GREEN PEPPER (CHOPPED)
- 1 MEDIUM ONION (CHOPPED)
- 1 CUP TOMATOES (CHOPPED)
- OR 1 CAN CONDENSED TOMATO SOUP
- 3 EGGS
- 1/4 TEASPOON SALT

MIX ALL INGREDIENTS TOGETHER. BAKE IN A 350 DEGREE OVEN FOR 1 HOUR.

MRS. FLOYD MORRELL

SEASIDE MINCED CLAM LOAF (WITH ZUCHINNI AND MUSHROOMS)

- 1 BUNCH FRESH GREEN ONIONS CHOPPED, OR
- 1 LARGE DRY ONION CHOPPED
- 1 CUP SLICED ZUCHINNI
- 1 CUP MUSHROOMS (DRY OR CANNED)
- 2 CLOVES GARLIC, CHOPPED
- 1 CUP MINCED CLAMS
- 5 EGGS - BEATEN
- 1 CUP CANNED MILK
- 1/2 CUP CRACKER MEAL
- 1/2 CUP GRATED CHEDDAR CHEESE
- 1/2 CUP CHOPPED FRESH PARSLEY

SAUTE ONIONS, SQUASH, MUSHROOMS AND GARLIC IN A LITTLE OIL. SET ASIDE TO COOL. THEN ADD THE CLAMS, EGGS, MILK, CRACKER MEAL, AND CHEESE AND THE PARSLEY. SPRINKLE WITH CAYENNE PEPPER. POUR INTO SHALLOW BAKING PAN, 11 X 14" GREASED. BAKE AT 350 DEGREES FOR 30 MINUTES. SERVES 6 TO 8. CUT INTO SQUARES AND SERVE AS YOUR MAIN DISH WITH A SALAD AND ROLLS, OR SLICE THIN AND USE EITHER HOT OR COLD FOR A SANDWICH FILLING.

LENA CERVETTO (MRS. A.)

OYSTERS, FRIED

USE SMALL OYSTERS IF POSSIBLE. BEAT 1 EGG WITH A LITTLE SALT AND PEPPER. PUT OYSTERS IN THE BOWL AND STIR AROUND SO THAT THE EGG COATS EACH PIECE. SPRINKLE (GENEROUSLY) CRACKER MEAL ONTO A COOKIE SHEET. DRAIN THE OYSTERS FOR A FEW MINUTES THEN POUR THEM ON THE COOKIE SHEET - USE A LARGE SPATULA AND WORK THE OYSTERS GENTLY - SHAKING THE PAN AT TIMES SO THAT EACH PIECE IS COATED WITH THE CRACKER MEAL. FRY IN HOT OIL UNTIL THEY ARE GOLDEN BROWN.

JACK WALCH

CRABMEAT COBBLER



MELT-

1/2 CUP BUTTER IN DOUBLE BOILER

ADD-

1/2 CUP CHOPPED GREEN PEPPER

1/2 CUP CHOPPED ONION

COOK OVER BOILING WATER UNTIL TENDER (10 MINUTES)

BLEND IN-

1/2 CUP FLOUR

1 TEASPOON DRY MUSTARD

1/2 TEASPOON ACCENT

1 CUP MILK

1 CUP SHREDDED CHEESE

COOK UNTIL CHEESE IS MELTED AND MIXED AND MIXTURE IS THICK. ADD-

1 CUP CRABMEAT

1 1/2 CUP DRAINED TOMATOES (NO. 2 CAN)

2 TEASPOONS WORCESTERSHIRE SAUCE

1/2 TEASPOON SALT

POUR MIXTURE INTO A 2 QUART CASSEROLE AND TOP WITH CHEESE BISCUITS MADE AS FOLLOWS-

SIFT-

1 CUP FLOUR

2 TEASPOONS BAKING POWDER

1/2 TEASPOON SALT

ADD-

1/4 CUP SHREDDED CHEESE

STIR IN-

2 TABLESPOONS SHORTENING

ADD-

1/2 CUP MILK

DROP BISCUIT MIXTURE BY TEASPOONFUL ON CASSEROLE. BAKE AT 450 DEGREES FOR 20 - 25 MINUTES.

HELEN CUMMINS (MRS. J. E.)

BARBECUE CRAB SANDWICH

BARBECUE SAUCE

- 1 PINT FANCY CATSUP
- 5 WHOLE CLOVES
- 1/2 TEASPOON HORSERADISH
- 1 TABLESPOON WORCESTERSHIRE SAUCE
- 1/2 TEASPOON THYME
- 1 TEASPOON ALL-SEASONING SALT
- 1/2 TEASPOON ACCENT
- 2 BAY LEAVES
- 1/2 TEASPOON SUGAR
- 1/4 TEASPOON SALT

MIX ALL INGREDIENTS TOGETHER AND ADD ENOUGH WATER TO MAKE A LIGHT SAUCE. HEAT TO BOILING POINT. MAY BE USED HOT OR COLD AS A COCKTAIL SAUCE OR WITH SANDWICH. (MIX 2 OUNCES CRAB MEAT WITH 4 OUNCES OF THE BARBECUE SAUCE- HEAT THOROUGHLY IN SAUCE PAN. SERVE HOT OVER TOASTED BUN).

THE CRAB BROILER

CRAB, BAKED IN BARBECUE SAUCE

- 1 CUP CONSOMME
- 1 CUP WATER
- 1 TABLESPOON WORCESTERSHIRE SAUCE
- 1 TABLESPOON SOY SAUCE
- 1 TABLESPOON MUSHROOM CATSUP
- 1 TABLESPOON TOMATO COCKTAIL SAUCE
- 2 TEASPOONS PAPRIKA
- 2 CLOVES GARLIC
- 1/4 TEASPOON CURRY POWDER
- 1/4 TEASPOON CELERY SALT

SIMMER TOGETHER FOR A FEW MINUTES. PLACE COOKED CRAB IN SAUCE AND BAKE FOR 20 MINUTES UNTIL WELL HEATED. SERVE WITH GARLIC BREAD.

GERALDINE GROHS

BELL BUOY CRAB CO.

SEAFOODS CANNED OR FRESH

1800 S. HOLLADAY DR. SEASIDE

SUNSET BEVERAGE COMPANY

SEASIDE, OREGON RE 8-7242

BARBECUE SAUCE

FOR CRACKED CRAB, SPARE RIBS, HAMBURGERS, ETC.

SAUTE-

- 1 SMALL ONION IN
- 1 CUP BUTTER AND ADD
- 2 CANS CONSOMME
- 1 CUP VINEGAR
- 1/2 CUP BROWN SUGAR
- 1 1/2 TEASPOONS DRY MUSTARD
- 1/2 TEASPOON CELERY SEED
- 1/2 TEASPOON ALLSPICE
- 1 TEASPOON SALT
- 2 BAY LEAVES
- 1 TEASPOON BLACK PEPPER
- 1 TEASPOON CHILI POWDER
- 1 TABLESPOON TABASCO SAUCE
- 3 TABLESPOONS WORCESTERSHIRE SAUCE
- 1 CLOVE GARLIC (MORE IF DESIRED)
- 1 TEASPOON PAPRIKA
- 1 SMALL CAN HOT TOMATO SAUCE
- 1 CUP TOMATO CATSUP

COOK UNTIL THICK. THIS TAKES ABOUT 2 HOURS.

PAULYNE DEHNER (MRS. WILFRED)

ROSY BAKED CRAB

- 2 TABLESPOONS BUTTER OR MARGARINE
- 2 TABLESPOONS FLOUR
- 3/4 CUP CONDENSED TOMATO SOUP
- 1 TABLESPOON GRATED ONION AND JUICE
- 1/4 CUP CHOPPED GREEN PEPPER
- 2 TABLESPOONS FINELY CHOPPED CELERY
- 2 TABLESPOONS FINELY CHOPPED PARSLEY
- 1/2 TEASPOON SALT
- 1/4 TEASPOON PEPPER
- 1 TEASPOON PAPRIKA
- 2 CUPS CRAB MEAT
- 2/3 CUP MAYONNAISE
- 1/4 CUP DRY BREAD CRUMBS TOASTED WITH
- 1 TABLESPOON MELTED BUTTER OR MARGARINE

MELT THE BUTTER OR MARGARINE, BLEND IN FLOUR AND COOK UNTIL BUBBLY. GRADUALLY STIR IN THE UNDILUTED TOMATO SOUP. STIR OVER MEDIUM HEAT UNTIL THICKENED. ADD THE ONION, GREEN PEPPER, CELERY, PARSLEY AND SEASONINGS. COOK ABOUT 1 MINUTE. REMOVE FROM HEAT AND STIR IN THE CRAB MEAT AND MAYONNAISE. SPOON THE MIXTURE INTO BUTTERED INDIVIDUAL SHELLS OR 1 QUART CASSEROLE. SPRINKLE TOP WITH BUTTERED CRUMBS. BAKE IN MODERATE OVEN, 350 DEGREES FOR ABOUT 15 MINUTES OR UNTIL CRUMBS ARE LIGHTLY BROWNED. SERVES ABOUT 6.

LAURA RIVERMAN (MRS. B.J.)

BAKED CHINOOK SALMON (WITH VEGETABLE DRESSING)

8 POUNDS SALMON	1 TEASPOON SALT
1 TEASPOON SALT	1/4 TEASPOON PEPPER
1/4 TEASPOON PEPPER	1 TEASPOON SAGE
1 POUND BOX SALTED CRACKERS	1/2 TEASPOON THYME
4 CUPS GROUND RAW CARROTS	1/2 TEASPOON DRY MUSTARD
1 CUP GROUND ONIONS	2 EGGS
1 CUP GROUND CELERY	1 CUP MELTED BUTTER OR
1 CUP COARSE CHOPPED PARSLEY	BACON DRIPPINGS

REMOVE BACKBONE FROM SALMON. SPRINKLE INSIDE OF FISH WITH SALT AND PEPPER. CRUSH CRACKERS. ADD CARROTS, ONIONS, CELERY, PARSLEY, SEASONINGS, WELL BEATEN EGGS, AND MELTED BUTTER, OR DRIPPINGS. MIX WELL AND PLACE IN CAVITY OF FISH. PLACE IN GREASED BAKING DISH AND BAKE FOR 3 HOURS AT 325 DEGREES. REMOVE FROM OVEN AND REMOVE TOP SKIN. COVER WITH THE FOLLOWING MIXTURE-

1 CUP BUTTERED TOASTED CRUMBS
1/4 CUP MINCED ONION

PLACE IN OVEN AND BROWN FOR ABOUT 15 MINUTES. GARNISH AND SERVE.

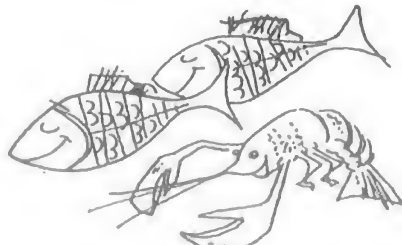
FREDA ENGLAND, (MRS. AXEL)
ASTORIA, OREGON

BAKED SALMON SUPREME

4 OR 5 SLICES SALMON
SALT, PEPPER, FLOUR
1/4 CUP SHORTENING (HALF BUTTER)
1/2 CUP REISLING, CHABLIS OR OTHER WHITE DINNER WINE
1 CUP COMMERCIAL SOUR CREAM
1/8 TEASPOON DRIED DILL
2 TEASPOONS INSTANT MINCED ONION OR
1/4 CUP CHOPPED RAW ONION
1 CAN GREEN CHILI, CHOPPED

SEASON SALMON, DREDGE LIGHTLY IN FLOUR. BROWN BOTH SIDES QUICKLY IN HOT SHORTENING - REMOVE SKIN. ADD WINE TO SALMON, COVER AND BAKE IN HOT OVEN 400 DEGREES FOR 10 MINUTES. BLEND ALL OTHER INGREDIENTS- ADD SALT TO TASTE. REMOVE COVER FROM FISH AND TOP SALMON WITH SOUR CREAM MIXTURE. CONTINUE BAKING UNCOVERED UNTIL FISH IS DONE AND TOPPING GLAZED (ABOUT 15 MINUTES).

JOAN DRISKEL (MRS. JIM)
BERKELEY, CALIFORNIA



CHARCOAL BROILED SALMON STEAKS

SALMON STEAKS, NOT LESS THAN 1 INCH THICK
2 TEASPOONS CHARCOAL SALT FOR EACH STEAK
1 TABLESPOON BUTTER FOR EACH STEAK

PLACE SALMON STEAKS ON FOIL-COVERED BROILER PAN AND BROIL 10 MINUTES. CAREFULLY TURN AND SPREAD CHARCOAL SALT ON UNCOOKED SIDE. BROIL 10 MINUTES. ADD BUTTER AND BROIL 3 MINUTES. SERVE WITH LEMON SLICES. IF STEAKS ARE THIN, BROIL 5 MINUTES ON EACH SIDE, PLUS 3 MINUTES AFTER ADDING BUTTER.

FROM - SAVORY SEAFOODS OF OREGON

SALMON STEAK (DIFFERENT AND DELICIOUS)

1 SALMON STEAK FOR EACH SERVING
MELTED BUTTER
EQUAL PORTIONS OF CRUSHED POTATO CHIPS AND
SALTINE CRACKERS

DIP SALMON STEAKS IN MELTED BUTTER AND THEN IN CRUSHED MIXTURE. BROIL 5 MINUTES (DEPENDING ON SIZE) ON EACH SIDE UNTIL BROWN. SERVE PIPING HOT.

LUCILLE THIEL (MRS. DANIEL A.)
ASTORIA, OREGON

FISH CASSEROLE

1 CAN SHRIMP
1 CAN TUNA
1 CAN CRAB
MUSHROOMS AND SEASONING TO TASTE
4 EGGS COOKED HARD AND SLICED
5 OR 6 SLICES BACON
1/4 CUP CHOPPED ONION

MAKE A THICK WHITE SAUCE WITH 1 CUP MILK. SAUTE BACON AND ONION. ADD SLICED EGGS, BACON, ONION AND FISH TO THE WHITE SAUCE. SIMMER IN DOUBLE BOILER FOR ONE-HALF HOUR. PUT IN CASSEROLE AND SPRINKLE WITH BUTTERED CRUMBS AND CHEESE. BROWN AND SERVE.

KIT BRIDGES (MRS. B.A.)
NEAH-KAH-NIE, OREGON



FRIED SALMON ESCABECHE

A RECIPE FROM THE PHILLIPINES, SUITABLE FOR ANY KIND OF FISH---ALSO GOOD OVER STEAMED RICE.

1/2 CUP VINEGAR
SALT AND PEPPER TO TASTE
1 CUP WATER
3 CLOVES FINELY CHOPPED GARLIC
1 BAY LEAF
3 TABLESPOONS SOY SAUCE
1/2 ONION (SHREDDED)
3 TABLESPOONS SUGAR
1/2 TEASPOON FINELY CHOPPED GINGER (FRESH GINGER ROOT)

FRY THE FISH, POUR ABOVE MIXTURE OVER THE FISH AND COOK SLOWLY FOR 1/2 HOUR. SERVES 4.

TOMMY ESTRELLA
CHEF, PAR-TEE ROOM



EXCELLENT
STEAK SEAFOOD
POLYNESIAN

AND CHICKEN DINNERS

LOCATED AT SEASIDE GOLF COURSE
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RALPH DICHTER

Open Every Day of the Year

SEASIDE AQUARIUM

*Marine
Wonders*

*Watch the Seals
Perform*

200 North Prom
Seaside, Oregon

BAKED HALIBUT

- 2 POUNDS HALIBUT SLICED 1 INCH THICK
- 1 LEMON
- 1 TABLESPOON SALT
- 1/4 TEASPOON PEPPER
- 2 POUNDS DRY ONIONS SLICED
- 4 FRESH TOMATOES, SLICED
- 4 CLOVES GARLIC
- 3/4 CUP OLIVE OIL
- 4 SPRIGS PARSLEY

WASH FISH AND DRY THOROUGHLY. SPRINKLE JUICE FROM HALF A LEMON, SALT AND PEPPER OVER FISH. LET STAND FOR 10 MINUTES. MEANWHILE COMBINE SLICED ONION, TOMATOES, WHOLE GARLIC AND SAUTE IN OLIVE OIL FOR 20 MINUTES IN FRYING PAN. REMOVE FROM HEAT. PLACE A SMALL PORTION OF ONION MIXTURE IN BAKING PAN OVER THAT ADD SLICED FISH. SPREAD REMAINDER OF ONION MIX OVER FISH. SPRINKLE WITH CHOPPED PARSLEY AND PIECES OF GARLIC REMOVED FROM ONION MIXTURE. GARNISH WITH OTHER HALF OF LEMON, SLICED. BAKE IN MODERATE OVEN 375 DEGREES FOR 45 MINUTES.

SAVORY SEAFOODS

BAKED FILLETS

ANY WHITE FISH FILLETS ARE FINE IN THIS DISH- SOLE IS ESPECIALLY RECOMMENDED, AND EVEN CONFIRMED HATERS OF FISH WILL ENJOY THIS.

IN SHALLOW, GREASED BAKING DISH, PLACE-

- 2 POUNDS FISH FILLETS (FRESH OR FROZEN), SKIN SIDE DOWN, AND SPRINKLE WITH SALT AND PEPPER AND LIBERALLY WITH PAPRIKA AND WITH JUICE FROM ONE LEMON.

MAKE WHITE SAUCE WITH-

- 2 TABLESPOONS BUTTER
- 2 TABLESPOONS FLOUR
- 1 CUP TOP MILK OR HALF AND HALF CREAM

WHEN SMOOTH, STIR IN-

- 1 TABLESPOON DRY MUSTARD

POUR WHITE SAUCE OVER FILLETS- SPRINKLE WITH 1/2 CUP BUTTERED BREAD CRUMBS. PARSLEY MAY BE MINCED AND USED WITH CRUMBS AT YOUR OPTION. BAKE IN MODERATE OVEN, 350 DEGREES FOR 35 MINUTES. WILL SERVE 4 TO 6.

JANE KEELER (MRS. JACK)
GEARHART, OREGON

BAKED SOLE

SPRINKLE FILLETS OF SOLE WITH SALT, LEMON JUICE, AND ROLL. FASTEN WITH TOOTHPICKS. PLACE IN A BUTTERED BAKING DISH. ADD 1/3 CUP THIN CHEESE SAUCE PER SERVING. SPRINKLE WITH 1/4 TEASPOON DILL WEED. BAKE AT 350 DEGREES FOR ABOUT 30 MINUTES.

ADELE PYSHER (MRS. MAURICE)

FISH FILETS BAKED IN SOUR CREAM

1 POUND FRESH OR FROZEN FISH FILETS (COD, HADDOCK, HALIBUT, SALMON ETC.)

1 CUP DAIRY SOUR CREAM

1 1/2 TEASPOON BEAU MONDE SEASONING

1/8 TEASPOON MILD DRY MUSTARD

1/8 TEASPOON GROUND GINGER

1/4 TEASPOON SALAD HERBS (SPICE ISLAND)

PAPRIKA

ARRANGE FILETS IN FLAT BAKING DISH. MIX TOGETHER SOUR CREAM, BEAU MONDE, MUSTARD AND GINGER. CRUSH SALAD HERBS AND BLEND INTO SOUR CREAM. SPREAD OVER FISH. SPRINKLE WITH PAPRIKA. BAKE IN 400 DEGREE OVEN FOR 25 TO 30 MINUTES OR UNTIL FISH IS DONE AND SAUCE BUBBLING. SERVE AT ONCE. MAKES 3 TO 4 SERVINGS.

MRS. W. F. HENNINGSSEN JR.

PORTLAND, OREGON

BAKED STUFFED FISH

ABOUT 3 POUNDS OF ANY WHITE FISH IS NEEDED. PLACE HALF OF THE FISH IN A GREASED SHALLOW BAKING DISH- SPREAD THE DILL CHEESE STUFFING OVER IT. PLACE OTHER HALF OF FISH OVER THE STUFFING. BRUSH THE TOP WITH 2 TABLESPOONS MELTED BUTTER- SPRINKLE WITH SALT, PEPPER. BAKE AT 350 DEGREES FOR 1 HOUR OR UNTIL FISH FLAKES EASILY. SERVES FOUR.

DILL CHEESE STUFFING-

COMBINE- 3 CUPS SOFT BREAD CRUMBS, 1 CUP COTTAGE CHEESE, 1/2 CUP CHOPPED DILL PICKLE, 1 SMALL ONION, CHOPPED. STIR IN 1 SLIGHTLY BEATEN EGG, 1 TEASPOON SALT, PEPPER, WITH A FORK, TOSSING LIGHTLY JUST TO MIX.

THELMA BIRKEMO (MRS. JOHN)

CHILI HALIBUT

1/2 CUP MELTED BUTTER

1 1/2 TEASPOONS CHILI POWDER

PAPRIKA

SALT

OREGANO

1/2 CUP CHOPPED ONION

1/2 CUP GREEN PEPPER (CHOPPED)

1/3 CUP PARSLEY (CHOPPED)

MIX BUTTER, CHILI POWDER, PAPRIKA, SALT, AND OREGANO TOGETHER AND POUR OVER THE HALIBUT FILET. SPRINKLE OVER ONION, PEPPER, AND PARSLEY. BAKE UNCOVERED IN A 425 DEGREE OVEN FOR 25 TO 30 MINUTES.

WILMA KINARD (MRS. HOWARD)

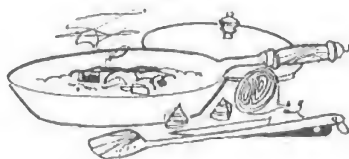
PORTLAND, OREGON

SAUTEED SHRIMP IN SOUR CREAM

- 1 1/2 POUNDS RAW SHRIMP (PRAWNS)
- 1/4 CUP BUTTER
- 1 CLOVE GARLIC, MINCED
- 1 3-OUNCE CAN MUSHROOMS
- LIQUID FROM MUSHROOMS
- 2 TABLESPOONS FLOUR
- 1 TEASPOON ONION SALT
- 2 TABLESPOONS GREEN ONION TOPS
- 1 TEASPOON WORCESTERSHIRE SAUCE
- DASH OF TABASCO SAUCE
- 1 1/2 CUP SOUR CREAM

SAUTE SHRIMP IN BUTTER AND GARLIC FOR 2 OR 3 MINUTES UNTIL THEY ARE A LIGHT PINK, STIRRING CONSTANTLY. ADD DRAINED MUSHROOMS AND GREEN ONION TOPS. COMBINE RESERVED MUSHROOM LIQUID, SOUR CREAM, FLOUR, ONION SALT, WORCESTERSHIRE SAUCE, AND TABASCO AND ADD TO SHRIMP. BRING TO A BOIL AND COOK GENTLY 1 MINUTE, STIRRING CONSTANTLY. SERVE ON HOT PARSLEY RICE.

MARGE HOLLY
PORTLAND, OREGON



SHRIMP CREOLE ON RICE

- 1/2 CUP DICED GREEN PEPPER
- 1/2 CUP MINCED ONIONS
- 3/4 CUP CELERY DICED
- 1/4 CUP BUTTER OR MARGARINE
- 2 1/2 CUPS (1 POUND 4 OUNCE CAN COOKED TOMATOES)
- 2 TABLESPOONS MINCED PARSLEY
- 2 TEASPOONS SALT
- 1/4 TEASPOON PEPPER
- 1 TEASPOON SUGAR
- 1 SMALL BAY LEAF
- 2 WHOLE CLOVES
- 1/8 TEASPOON TABASCO SAUCE
- 1 1/2 POUNDS UNCOOKED SHRIMP
- 4 CUPS HOT COOKED RICE

COOK GREEN PEPPER, ONIONS, AND CELERY IN HEATED BUTTER UNTIL SOFT. ADD TOMATOES, PARSLEY, AND SEASONINGS. SIMMER ABOUT 30 MINUTES, STIRRING OCCASIONALLY, UNTIL THICKENED. (THE SAUCE MAY BE THICKENED SLIGHTLY WITH A PASTE OF CORNSTARCH AND WATER.) CLEAN AND DE-VEIN UNCOOKED SHRIMP. ADD TO SAUCE AND SIMMER UNTIL SHRIMP ARE TENDER, ABOUT 10 MINUTES. REMOVE BAY LEAF AND CLOVES. SERVE OVER THE HOT RICE. YIELDS SIX SERVINGS.

MARGARET MILLER (MRS. HARRY)

SHRIMP AND EGG CURRY

1 MEDIUM ONION, CHOPPED
 1 CLOVE GARLIC, MINCED
 2 TABLESPOONS SALAD OIL
 1/2 CUP CELERY, DICED
 1 LARGE GREEN APPLE, PEELED AND DICED
 1 TEASPOON SUGAR
 1/2 TEASPOON PAPRIKA
 1 TABLESPOON CURRY POWDER
 1 TEASPOON SALT
 1/4 TEASPOON PEPPER
 1 TABLESPOON GRATED COCONUT
 1 1/2 CUP CONSOMME
 1 LARGE CAN SHRIMP
 4 HARD BOILED EGGS

SAUTE ONION, GARLIC IN SALAD OIL UNTIL YELLOW AND SOFT. ADD CELERY, APPLE AND SUGAR. MIX WELL. MIX PAPRIKA, FLOUR AND CURRY POWDER. ADD TO OTHER INGREDIENTS. ADD CONSOMME. STIR CONSTANTLY UNTIL THICK. ADD COCONUT, SALT AND PEPPER. LET SIMMER 30 MINUTES. ADD SHRIMP AND HARD-COOKED EGGS AND SIMMER 15 MINUTES LONGER. SERVE OVER RICE. (ALLOW ABOUT 1 1/2 HOURS FOR PREPARING.)

IRENE DAVIS (Mrs. EDWARD L.)
 DENVER, COLORADO



SHRIMP DE JONGHE

3 POUNDS COOKED SHRIMP	1 CLOVE GARLIC
3/4 CUP BUTTER (MELTED)	1 TEASPOON SALT
1 CUP FINE BREAD CRUMBS	CHOPPED PARSLEY (PINCH)
1/2 CUP DRY SHERRY WINE	1/2 TEASPOON MARJORAM

BLEND WELL- PLACE SHRIMP AND MIXTURE IN LAYERS AND BAKE IN 400 DEGREE OVEN 20 OR 30 MINUTES OR UNTIL HEATED THROUGH.

MRS. RICHARD SULLIVAN
 So. BEND, INDIANA

SHRIMP CREOLE

1 POUND SHRIMP, COOKED AND CLEANED
4 TABLESPOONS SHORTENING
1 STALK OF CELERY, DICED
1 SMALL ONION DICED
1 SMALL GREEN PEPPER, DICED
1/2 POUND MUSHROOMS
1 CLOVE GARLIC, CRUSHED
1 No. 2 1/2 CAN OF TOMATOES
1 BAY LEAF, CRUMBLED
1 TEASPOON SALT
DASH OF CAYENNE
DASH OF PEPPER.

SAUTE SHRIMP IN THE SHORTENING FOR 3 MINUTES. LIFT OUT SHRIMP AND ADD CELERY, ONION, GREEN PEPPER, GARLIC AND MUSHROOMS. SAUTE UNTIL LIGHTLY BROWNED. ADD TOMATOES AND BAYLEAF AND SALT, CAYENNE AND PEPPER. SIMMER FOR 20 MINUTES. ADD SHRIMP AND REHEAT. SERVE OVER RICE.

MRS. HOWELL APPLING JR.
SALEM, OREGON

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Visit our "GARDEN ROOM" overlooking our lovely new Japanese garden landscape. Now open for breakfast.

4 Miles South of Seaside on Highway 101

At the Junction U.S. Highway 26 and 101

BOUILLABAISSE, L, ABBE

- | | |
|-----------------------------|----------------------------|
| 1 CUP OLIVE OIL | 1/8 TEASPOON SAFFRON |
| 2 SMALL ONIONS CHOPPED | 1 WHOLE CRAB, CRACKED |
| 1 BUNCH LEEKS, CHOPPED | HALF SMALL LOBSTER, CUT UP |
| 1 STALK CELERY, CHOPPED | 2 POUNDS HARDSHELL CLAMS |
| 1 CLOVE GARLIC, CHOPPED | 6 PRAWNS |
| 1 GREEN PEPPER, CHOPPED | 1 POUND HALIBUT |
| 1/4 CUP PARSLEY, CHOPPED | 1/4 POUND SHRIMP |
| 1 TEASPOON SALT | 12 SCALLOPS |
| 1/4 TEASPOON BLACK PEPPER | 1 CAN TOMATOES, No. 2 1/2 |
| 1/4 TEASPOON PAPRIKA | 2 CUPS SOUP STOCK OR WATER |
| 1/8 TEASPOON THYME | 1 CUP SAUTERNE WINE |
| 1/8 TEASPOON CAYENNE PEPPER | |

HEAT OLIVE OIL AND ADD CHOPPED VEGETABLES AND SPICES. SAUTE TO GOLDEN YELLOW. ADD TOMATOES AND SEA FOODS, COVER WITH LIQUIDS AND BOIL 20 TO 30 MINUTES ADDING WINE JUST BEFORE SERVING. SHOULD BE SERVED HOT IN POT OR CASSEROLE, WITH TOASTED FRENCH BREAD. SERVES 6 TO 8.

GERALDINE GROHS



CONY ISLAND CLAM CHOWDER

- | | |
|--------------------------|-----------------------------|
| 12 CLAMS, CHOPPED | 2 HEARTS OF CELERY, CHOPPED |
| 6 LARGE TOMATOES | 1/2 TEASPOON CURRY POWDER |
| 3 LARGE POTATOES | 3/4 TEASPOON PAPRIKA |
| 2 LEEKS | PINCH OF THYME |
| 2 GREEN PEPPERS, CHOPPED | SALT AND PEPPER TO TASTE |

BOIL CLAMS AND POTATOES SEPARATELY UNTIL TENDER, COOKING THE THYME WITH THE POTATOES. FRY THE ONION, LEEKS AND CELERY AND GREEN PEPPER UNTIL TENDER. PUT ALTOGETHER IN A SAUCEPAN WITH TOMATOES USING ENOUGH WATER FOR THE RECIPE. COOK SLOWLY UNTIL DONE. ADD THE CURRY POWDER AND PAPRIKA. MAKE A PASTE FROM FLOUR AND WATER AND ADD TO THE CHOWDER, USING POTATO WATER. SERVE WITH CRACKERS AND CHEESE.

MARGARET BATY (MRS. FORREST)
MCMINNIVILLE, OREGON

CLAM CHOWDER

- 2 TABLESPOONS BUTTER
- 1 CUP DICED ONIONS
- 2 CUPS CLAM NECTAR
- 2 CUPS DICED POTATOES
- 2 CUPS CHOPPED CLAMS
- SALT AND WHITE PEPPER TO TASTE
- 2 CUPS CREAM (HALF AND HALF)

SAUTE ONIONS IN BUTTER. ADD CLAMS AND NECTAR. ADD 2 CUPS DICED POTATOES WHICH HAVE BEEN COOKED IN SMALL AMOUNT OF WATER (POTATOES SHOULD BE ON THE FIRM SIDE, NOT MUSHY). ADD SALT AND PEPPER. REDUCE HEAT SO THAT THE MIXTURE DOES NOT BOIL. ADD 2 CUPS CREAM.

MRS. MARY E. GASTON

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OREGON FRUIT PRESERVES
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candlelit
evenings

IT IS HIGH FASHION TO SERVE TINY PORTIONS OF FOOD WITH BEVERAGES BEFORE DINNER. IN THE 'CANDLELIT EVENINGS' SECTION YOU WILL FIND APPETIZERS, RECIPES FOR WILD GAME, OR OTHER MAIN MEAT COURSES, ALONG WITH ACCOMPANIMENTS AND GLAMOROUS WAYS FOR PREPARING VEGETABLES.

HINTS

TO KEEP CANDLES FROM DRIPPING, STORE THEM IN REFRIGERATOR SEVERAL HOURS BEFORE USING. TO MAKE CANDLES FIT INTO HOLDERS, HOLD THE BUTT ENDS UNDER HOT WATER, OR DIP THEM QUICKLY INTO BOILING WATER. THIS WILL SOFTEN THEM ENOUGH TO FIT SNUGLY INTO HOLDER, THUS AVOIDING WRAPPING OR USING PUTTY PASTE.

REFER TO THE 'SEAFOOD' SECTION FOR SOME EXCELLENT RECIPES TO SERVE FOR COMPANY DINNER.

TILLAMOOK NUGGETS

1/2 CUP MARGARINE (1 CUBE) SOFTENED TO ROOM TEMPERATURE
1/2 POUND (2 ROUNDED CUPS) SHREDDED SHARP TILLAMOOK
CHEESE
1/2 TEASPOON WORCESTERSHIRE SAUCE
DASH CAYENNE OR TABASCO SAUCE
1 CUP SIFTED FLOUR

MIX THOROUGHLY. THE MARGARINE, CHEESE AND SEASONINGS AND
WORK INTO THE FLOUR. SHAPE INTO A SMOOTH BALL, WRAP IN
WAXED PAPER AND CHILL. WHEN WELL CHILLED TAKE OUT ABOUT
A FOURTH AT A TIME AND SHAPE INTO BALLS SLIGHTLY BIGGER
THAN MARBLES. PLACE ON AN UNGREASED BAKING SHEET ABOUT
2" APART. BAKE IN A 450 DEGREE OVEN FOR ABOUT 7 MINUTES.
SERVE.

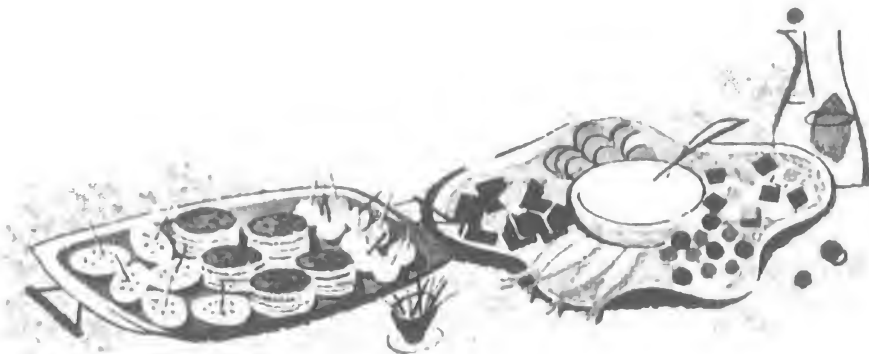
CHARLOTTE MOORE (MRS. ROBERT BLAIR)
PORTLAND, OREGON

CHEESE STRAWS

1 CUP FLOUR
2 CUPS GRATED CHEDDAR CHEESE
1 TEASPOON CREAM OF TARTAR
1/2 TEASPOON SALT
1 TABLESPOON BUTTER
1/4 CUP WATER
1/2 TEASPOON SODA
DASH OF CAYENNE

WORK ALL INGREDIENTS TOGETHER. ROLL INTO THIN SHEET.
CUT IN STRIPS - BAKE 10 MINUTES AT 400 DEGREES (MAY ADD
CARAWAY OR SESAME SEED IF DESIRED)

MARGUERITE PHILLIPS (MRS. JOHN)



CHEESE STICKS

(SERVE WITH A SALAD - OR GOOD AS A "NIBBLER")

- 1 EGG
- 1/4 POUND BUTTER
- 2 6-OUNCE JARS OLD CHEDDAR CHEESE

BEAT BUTTER IN MIXER UNTIL SMOOTH, BLEND IN EGG THEN CHEESE. CUT WEENIE BUNS IN 1/4'S LENGTHWISE. COVER EACH STRIP COMPLETELY WITH CHEESE MIXTURE. LET STAND OVERNIGHT. BAKE 20 TO 25 MINUTES AT 325 DEGREES.

ETHEL GILMARTIN (MRS. E. J.)
SPOKANE, WASHINGTON

MEAT STICKS (APPETIZER)

- BEEF (THIN STRIPS)
- SOY SAUCE
- CLOVE OF GARLIC
- 1 TEASPOON SUGAR
- CLOVE OF GINGER

SOAK THIN STRIPS OF BEEF (2 1/2 " LONG) IN SOY SAUCE WITH GARLIC, SUGAR AND GINGER FOR 30 MINUTES OR LONGER IF DESIRED. REMOVE FROM SAUCE AND DRAW A TOOTHPICK THROUGH EACH SLICE OF MEAT. PLACE IN A 375 DEGREE OVEN ON COOKIE SHEET UNTIL COOKED TO TASTE. USUAL TIME IS 4 TO 5 MINUTES.

EUNICE MANION (MRS. WILLIAM)
SURF PINES, OREGON

PERSONALIZED STYLING
AND CUTTING

128 BROADWAY
SEASIDE, OREGON



Temple
of Beauty

SALMON AND CHEESE TOASTED SNACKS

- 1 CAN FANCY ROYAL CHINOOK SALMON
- 1/4 POUND CHEDDAR CHEESE

USING SMALL SPATULA, SPREAD ABOUT A TEASPOONFUL SALMON ON TOP OF ROUND BUTTER CRACKERS. SLICE CHEESE IN 1/8" THICK SQUARES AND PLACE ON SALMON. ARRANGE ON COOKIE SHEET AND TOAST IN OVEN UNTIL CHEESE IS ALMOST MELTED. TOP WITH A SPRINKLING OF PAPRIKA AND A SLICE OF STUFFED OLIVE. SERVE IMMEDIATELY WHILE WARM.

JACK WALCH

PARTY TUNA BALLS

- 2 CUPS BREAD CRUMBS
- 1/4 CUP CHOPPED PARSLEY
- 1/2 CUP CHOPPED ONION
- 2 CANS TUNA FISH
- 2 EGGS
- 1 CAN CONDENSED CONSOMME
- 1/2 CUP MAYONNAISE
- 2 TABLESPOONS PREPARED MUSTARD
- 2 TEASPOONS POULTRY SEASONING
- CRUSHED CORN FLAKES OR POTATO CHIPS

COMBINE ALL INGREDIENTS EXCEPT CORN FLAKES. FORM MIXTURE INTO 1 INCH BALLS AND ROLL IN CORN FLAKES. FRY IN HOT FAT OR BAKE IN HOT OVEN 475 DEGREES FOR 10 MINUTES. MAKES ABOUT 75.

MARGE HOLLY
PORTLAND, OREGON

LIPTAUER CHEESE

DIP OR SPREAD FOR CRACKERS, CHIPS, ETC.

- 5 PACKAGES PHILADELPHIA CREAM CHEESE (3 OUNCE SIZE)
- 3 TABLESPOONS CAPERS
- 2 TABLESPOONS FINELY CHOPPED ONIONS
- 1 TUBE ANCHOVY PASTE
- 2 TEASPOONS DRY MUSTARD
- 2 TEASPOONS PAPRIKA
- 4 TABLESPOONS CHOPPED CHIVES
- 1 TABLESPOON CARAWAY SEED

MIX ALL TOGETHER, BLEND WELL. SOFTEN WITH BEER TO RIGHT CONSISTENCY.

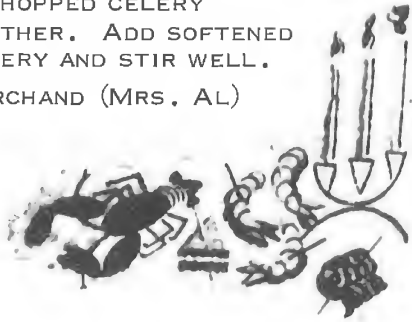
HARRIET LINTON (MRS. G. F.)
NEWPORT BEACH, CALIFORNIA

SHRIMP DIP

- 1 CAN TINY SHRIMP - JUICE AND ALL
- 1 LARGE PACKAGE PHILADELPHIA CREAM CHEESE
- 1 CUP OR MORE OF FINELY CHOPPED CELERY

MASH SHRIMP AND JUICE WELL TOGETHER. ADD SOFTENED CHEESE AND BLEND WELL. ADD CELERY AND STIR WELL.

JESSIE MARCHAND (MRS. AL)



MINCED CLAM-CHEESE DIP

- 1-7 1/2 OUNCE CAN MINCED CLAMS (DRAINED)
- 2 3-OUNCE PACKAGES CREAM CHEESE
- 1 TABLESPOON LEMON JUICE
- 1 TEASPOON WORCESTERSHIRE SAUCE
- 1/2 TEASPOON SALT
- 1/8 TEASPOON GROUND PEPPER

MIX ALL INGREDIENTS TOGETHER WELL AND SERVE WITH POTATO CHIPS OR CRACKERS.

LINDA SAMPSON (MRS. DUANE)

CHEESE DIP

- 1 PINT COTTAGE CHEESE
- RICH MILK
- 1 CLOVE GARLIC
- SALT AND PEPPER TO TASTE
- 1/4 TEASPOON WORCESTERSHIRE SAUCE
- 1/2 TEASPOON LEMON JUICE
- 2 TABLESPOONS CHOPPED PARSLEY

PRESS COTTAGE CHEESE THROUGH SIEVE. ADD MILK IF TOO THICK. CHOP GARLIC AND ADD TO COTTAGE CHEESE. ADD SEASONINGS. THIN WITH MORE MILK IF DESIRED. CHILL IN REFRIGERATOR FOR AT LEAST ONE HOUR. CHOP PARSLEY FINE AND ADD AT SERVING TIME.

MRS. LELAND CHEYNE
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

PICKLED SHRIMP
(FOR SALAD OR APPETIZER TRAY)

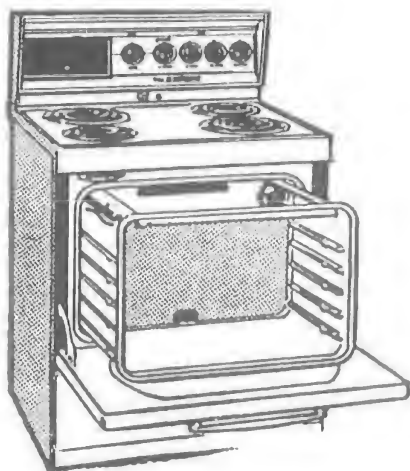
2 1/2 POUNDS FRESH OR FROZEN SHRIMP
1/2 CUP CELERY TOPS
1/4 CUP MIXED PICKLING SPICES
3 1/2 TEASPOON SALT
2 CUPS SLICED ONION
7 OR 8 BAY LEAVES
PICKLING MARINADE

COVER THE SHRIMP WITH BOILING WATER— ADD CELERY TOPS, SPICES AND SALT. COVER AND SIMMER 5 MINUTES. DRAIN, COOL WITH COLD WATER. PEEL THE SHELL FROM SHRIMP AND DEVEIN UNDER COLD WATER. ALTERNATE SHRIMP AND ONION IN SHALLOW DISH. ADD BAY LEAVES AND LET STAND AT LEAST 24 HOURS IN PICKLING MARINADE.

PICKLING MARINADE—

COMBINE 1 1/4 CUP SALAD OIL, 3/4 CUP WHITE VINEGAR, 2 1/2 TABLESPOONS CAPERS AND JUICE, 2 1/2 TEASPOONS CELERY SEED, 1 1/2 TEASPOON SALT AND DASH OF TOBASCO SAUCE. MIX WELL. POUR OVER SHRIMP. COVER, CHILL. DRAIN AND SERVE WITH ONION RINGS.

ELEANOR KERR (MRS. A. F.)



**World's easiest
cleaning oven
—by FRIGIDAIRE!**

- Exclusive Pull 'N Clean Oven pulls out like a drawer—cleans like a dream. No stoop, no squat, no stretch, no strain!
- Cook-Master starts, stops oven automatically.
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SEASIDE'S EXCLUSIVE FRIGIDAIRE DEALER

SHRIMP COCKTAIL

2 CUPS COOKED OR CANNED SMALL SHRIMP
OR 36 LARGE SHRIMP OR PRAWNS
1 CUP BOTTLED COCKTAIL SAUCE
1/3 CUP BURGUNDY OR OTHER RED DINNER WINE
1/4 CUP CREAM
1 TEASPOON LEMON JUICE
SALT TO TASTE

MIX SAUCE, WINE, CREAM, LEMON JUICE, SALT. ADD SHRIMP AND CHILL WELL. SERVE IN COCKTAIL GLASSES. SAME SAUCE IS ALSO DELICIOUS WITH CRABMEAT OR LOBSTER.

ANN SCHINDERLE (MRS. PAUL)

CHILI CON QUESO

(THIS IS A VERY GOOD DIP FOR CRACKERS)

COOK SLIGHTLY-

1/2 CUBE OLEOMARGARINE
1 ONION, CHOPPED

DRAIN-

1 CAN OF TOMATOES (No. 202)
1 CAN OF GREEN CHILI PEPPERS

CHOP THESE UP AND PUT IN A DOUBLE BOILER. ADD-
1/2 POUND VELVEETA CHEESE

COOK ALL INGREDIENTS TOGETHER IN THE DOUBLE BOILER FOR 7 TO 10 MINUTES. THIS IS GOOD WHEN SERVED SLIGHTLY WARM.

WYLIE HUNT (MRS. ROBERT)
YUBA CITY, CALIFORNIA

GLAZED SHRIMP (APPETIZERS)

1 TEASPOON UNFLAVORED GELATIN
1/2 CUP FRENCH DRESSING
1 TABLESPOON COLD WATER

SOAK GELATIN IN COLD WATER THEN DISSOLVE OVER HOT WATER. ADD TO FRENCH DRESSING. DIP LARGE COOKED SHRIMP INTO THIS MIXTURE THEN DRY ON WAXED PAPER. MAY BE SERVED WITH A COCKTAIL SAUCE.

ROSALIE WEATHERS (MRS. DON)
SALEM, OREGON

CRAB AND CHEESE DUNK

SOFTEN ONE LARGE OR TWO SMALL PACKAGES OF CREAM CHEESE AND MIX WELL WITH 1/2 CUP COCKTAIL SAUCE, 1/2 CAN TOMATO SOUP, 1/2 CUP MAYONNAISE AND 1 OR 2 TABLESPOONS LEMON JUICE. WHEN WELL BLENDED, ADD 1 PINT OF CRABMEAT FROM WHICH ALL SHELLS HAVE BEEN REMOVED - AND BLEND. SERVE AS A DIP WITH CRACKERS, POTATO CHIPS OR CRISP RAW VEGETABLES.

JESSIE MARCHAND (MRS. AL)

ROQUEFORT APPETIZER

1/2 PINT WHIPPED CREAM
1/2 POUND ROQUEFORT CHEESE
1 TEASPOON WORCESTERSHIRE SAUCE
1/4 TEASPOON SALT
1/8 TEASPOON PEPPER
1/2 TEASPOON DRY MUSTARD

WHIP ALL TOGETHER- PLACE IN BOWL AND SURROUND THE BOWL WITH TINY RAW CARROTS (OR STRIPS) CAULIFLOWER FLOW-ETTES, RADISHES, STRIPS OF CELERY, ROMAINE LETTUCE, GREEN ONIONS.

BEVERLY WALCH (MRS. J. L.)



SALADS MADE WITH FRESH COTTAGE CHEESE
OR SOUR CREAM

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DARIGOLD FARMS
*Lower Columbia Cooperative
Dairy Association*

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BETTY THOMPSON OWNER

PERSONALIZED STYLING AND COLORING

FOUR STYLISTS TO SERVE YOU

WILD DUCK OR PHEASANT

- 2 LARGE OR 4 SMALL DUCKS CUT IN PIECES
- 1/2 CUP BACON FAT
- 1/2 TEASPOON SALT AND 1/2 TEASPOON PEPPER
- 1 SMALL CAN TOMATOES
- 3 OR 4 TABLESPOONS CHOPPED CELERY
- 1 SMALL ONION CHOPPED
- 1 CLOVE GARLIC
- 1 TEASPOON MARJORAM
- 1 TEASPOON BASIL
- 1/2 CUP DRY RED OR WHITE WINE

FLOUR DUCK, BROWN IN FAT, ADD SALT AND PEPPER. PLACE IN DUTCH OVEN AND SPRINKLE MARJORAM AND BASIL OVER DUCKS. ADD REST OF INGREDIENTS. COVER AND BAKE AT 325 DEGREES FOR 1 1/2 TO 2 HOURS. SERVE WITH WILD RICE.

MRS. E. PERI
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON



ROAST WILD DUCK

CLEAN BIRD WELL. STUFF WITH SAGE DRESSING. TUCK BACK THE WINGS AND TRUSS. DUST WITH SALT AND PEPPER AND FLOUR. PLACE IN ROASTING PAN WITH A CUP OF GIBLET JUICE. COVER AND BAKE AT 400 DEGREES FOR 45 MINUTES. REMOVE COVER AND CONTINUE BAKING AT SAME TEMPERATURE FOR ANOTHER 45 MINUTES. BASTE FREQUENTLY AFTER COVER IS REMOVED.

SAGE DRESSING-

COVER GIBLETS WITH WATER AND COOK UNTIL TENDER. DRAIN BUT RESERVE A CUP OF THE JUICE FOR BASTING. GRIND TOGETHER, GIBLETS, CELERY, ONION AND BREAD, SAGE AND SALT AND PEPPER. BEST TO USE WHOLE WHEAT BREAD IN DRESSING, NO LIQUID IS NECESSARY.

T. REX BALDWIN
GEARHART, OREGON

STEAMED PHEASANT

SHAKE CUT UP PHEASANT IN FLOUR, SALT AND PEPPER AND BROWN AS YOU DO CHICKEN. PLACE IN CASSEROLE, POUR ON 1 CAN OF ONION SOUP (10 1/2 OUNCE SIZE) AND 1/2 CUP WATER. COVER THE CASSEROLE AND PLACE IN 350 DEGREE OVEN AND LET STEAM FOR ABOUT AN HOUR, OR UNTIL TENDER.

FAIRLENE KELT (MRS. LEO)

VENISON ROAST

SPREAD BACON DRIPPINGS OVER ROAST AND SPRINKLE WITH WORCESTERSHIRE SAUCE AND SALT AND PEPPER. ROAST THE SAME AS YOU WOULD ANY OTHER ROAST.

T. REX BALDWIN
GEARHART, OREGON

BAKED WILD RICE

- 1 CUP RAW WILD RICE
- 1 CAN (10 1/2 OUNCE) CONSOMME
- 1 CAN (3 OUNCE) SLICED BROILED MUSHROOMS
- 1 TABLESPOON BUTTER OR MARGARINE

WASH RICE THOROUGHLY IN 3 OR 4 CHANGES OF BOILING WATER, PLACE IN GREASED 1 1/2 QUART CASSEROLE. ADD UNDILUTED CONSOMME AND LIQUID FROM MUSHROOMS. LET STAND 3 HOURS. SET OVEN TO 350 DEGREES. COVER CASSEROLE, BAKE 45 MINUTES, ADDING A LITTLE WATER IF RICE BECOMES TOO DRY.

HEAT MUSHROOMS IN BUTTER OR MARGARINE. REMOVE RICE FROM OVEN, LOWER HEAT TO 300 DEGREES. STIR MUSHROOMS AND BUTTER INTO RICE. RETURN TO OVEN, BAKE UNCOVERED UNTIL ALL LIQUID IS ABSORBED. MAKES 4 LARGE SERVINGS.

MRS. PEGGY CALLAHAN

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Packing Co.

CUSTOM CUTTING

WRAPPING

SHARP FREEZING

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861-2237
WARRENTON

FATHER DEIS' STEAK SAUCE

4 OUNCES OF ROQUEFORT CHEESE
4 OUNCES OF BUTTER

MIX THOROUGHLY, SPREAD ON STEAK THAT IS JUST READY TO EAT. THIS WILL MAKE ENOUGH FOR THREE STEAKS. IF THERE IS ANY LEFT OVER, IT MAY BE SAVED UNTIL THE NEXT TIME YOU "FRACTURE" THE BUDGET.

FATHER DEIS

MARINADE

TO MARINATE STEAK, HAMBURGERS OR CHICKEN BEFORE BROILING - PLACE IN SHALLOW PAN, SPREAD GENEROUSLY WITH "MILAN'S 1890 FRENCH DRESSING", TURN MEAT OR CHICKEN AND SPREAD OTHER SIDE. LET STAND FOR SEVERAL HOURS, (THE LONGER THE BETTER). GIVES A VERY WONDERFUL FLAVOR AND NO MIXING TO DO.

RHODAMAE HOLMSTROM (MRS. WM.)
GEARHART, OREGON

CHUCK WAGON STEAK

1/3 CUP FLOUR
1 TEASPOON SALT
1/4 TEASPOON PEPPER
2 OR 2 1/2 POUNDS ROUND OR CHUCK STEAK
3 TABLESPOONS PURE VEGETABLE OIL OR SHORTENING
1 CAN (14 1/2 OUNCE) UNDILUTED BEEF BROTH
1/2 CUP WATER
1/2 CUP BOTTLED BARBECUE SAUCE
1 TEASPOON CHILI POWDER
1 GREEN PEPPER, DICED
1/2 CUP SLICED STUFFED OLIVES

MIX FLOUR, SALT AND PEPPER TOGETHER- RUB OR POUND MIXTURE WELL INTO BOTH SIDES OF MEAT. HEAT OIL OR SHORTENING IN HEAVY SKILLET OR DUTCH OVEN- BROWN MEAT WELL ON ALL SIDES. BLEND BEEF BROTH, WATER, BARBECUE SAUCE AND CHILI POWDER. POUR OVER MEAT. COVER. SIMMER 1 HOUR. ADD GREEN PEPPER AND OLIVES. SIMMER 1 TO 1 1/2 HOURS LONGER, OR UNTIL MEAT IS TENDER. SKIM ANY FAT FROM GRAVY- THICKEN GRAVY IF DESIRED.

BABE HARRIS (MRS. W.K.)

POLYNESIAN BEEF POT ROAST

3 TO 4 POUND BEEF CHUCK
1 LARGE ONION, SLICED AND SEPARATED
1 CUP (SMALL CAN) PINEAPPLE JUICE
3 TABLESPOONS SOY SAUCE
1 1/2 TEASPOON GINGER
1/2 TEASPOON SALT
4 STALKS CELERY, SLICED DIAGONALLY
4 CARROTS, SLICED THIN
1/2 POUND SPINACH
1 SMALL CAN MUSHROOMS
1 TABLESPOON CORNSTARCH PLUS 2 TABLESPOONS COLD WATER

COVER BEEF WITH ONION RINGS IN SHALLOW PAN. POUR ON MIXTURE OF PINEAPPLE JUICE, SOY SAUCE, GINGER AND SALT. LET STAND 1 HOUR TO SEASON, TURNING ONCE. PLACE ONIONS AND MEAT IN FRY PAN OR DUTCH OVEN AND COVER. SIMMER FOR 1 1/2 TO 2 HOURS OR UNTIL MEAT IS TENDER. REDUCE HEAT AND ADD CELERY AND CARROTS AND SIMMER 10 MINUTES. ARRANGE SPINACH AND MUSHROOMS ON TOP. COOK UNTIL THE SPINACH IS DONE. REMOVE THE MEAT AND VEGETABLES TO A PLATTER AND MAKE GRAVY WITH CORNSTARCH AND WATER. SEASON WITH ADDITIONAL SOY SAUCE, IF DESIRED.

LOU ANN BATY (MRS. DICK)



EASY POT ROAST

4 TO 5 POUND POT ROAST
1 PACKAGE LIPTON'S ONION SOUP MIX

LAY OUT 2 THICKNESS HEAVY DUTY FOIL TO WRAP ROAST IN. SPRINKLE HALF ONION SOUP ON FOIL, PLACE ROAST ON TOP, SPRINKLE REMAINING SOUP ON TOP OF ROAST. WRAP TIGHTLY, SO JUICES CANNOT ESCAPE. BAKE 325 DEGREES FOR 3 TO 4 HOURS.

CATHERINE KERR (MRS. RAY)
SALEM, OREGON

OUR FIRST LADY GRACIOUSLY CONSENTED TO CONTRIBUTE TO "FOOD FASHIONS" AND SENT US HER FAVORITE RECIPE FOR—

BEEF STROGANOFF

2 POUNDS BEEF
1 TABLESPOON FLOUR
2 TABLESPOONS BUTTER
2 CUPS BEEF STOCK
2 TABLESPOONS HEAVY SOUR CREAM
2 TABLESPOONS TOMATO JUICE OR PASTE
3 TABLESPOONS GRATED ONION

CUT BEEF INTO THIN STRIPS, SPRINKLE FREELY WITH SALT AND PEPPER, AND LET STAND FOR 2 HOURS IN COOL PLACE.

MAKE A ROUX BY BLENDING FLOUR WITH BUTTER OVER GENTLE HEAT UNTIL MIXTURE BUBBLES AND IS SMOOTH. GRADUALLY STIR BEEF STOCK AND COOK UNTIL MIXTURE BEGINS TO THICKEN. BOIL FOR 2 MINUTES, THEN STRAIN INTO A SAUCEPAN. ADD HEAVY SOUR CREAM ALTERNATELY WITH 2 TABLESPOONS TOMATO JUICE OR PASTE, STIRRING CONSTANTLY. SIMMER VERY GENTLY WITHOUT BOILING.

BROWN THE PIECES OF BEEF IN 3 TABLESPOONS BUTTER WITH GRATED ONION. WHEN THE MEAT IS BROWN, POUR THE MEAT, ONION, AND BUTTER INTO THE SAUCE, TASTE FOR SEASONING, AND SIMMER GENTLY, OR COOK IN A DOUBLE BOILER OVER HOT WATER FOR 20 MINUTES.

MRS. JOHN F. KENNEDY
WASHINGTON D. C.

PENNSYLVANIA DUTCH ROAST BEEF

A ROAST WITH A PARTY LOOK AND FLAVOR MADE FROM THE LEAST EXPENSIVE CUT OF BEEF.

4 POUND RUMP, CHUCK OR ROUND BEEF ROAST
1 CUP WINE (DRY RED OR WHITE) OR
1/2 CUP VINEGAR AND 1/2 CUP WATER
SALT AND PEPPER
1/4 TEASPOON SWEET BASIL
1/2 TEASPOON OREGANO
2 STRIPS THINLY SLICED BACON,

ENOUGH OF THE FOLLOWING TO SPREAD OVER THE TOP OF THE ROAST—
SHARP CHEESE

THINLY SLICED WHITE ONION
CATSUP

COMBINE THE WINE, SALT, PEPPER, SWEET BASIL AND OREGANO. POUR OVER THE ROAST AND ALLOW TO SET OVER NIGHT. PLACE ROAST ON RACK OR TRIVET AND POUR IN ENOUGH WINE MIXTURE TO BARELY COVER THE BOTTOM OF THE PAN. (SAVE THE REST OF THE MIXTURE FOR THE GRAVY.) TOP THE MEAT WITH BACON PLUS THIN SLICES OF CHEESE AND ONION, AND A THIN LAYER OF CATSUP COVER THE ROASTER AND BAKE AT 350 DEGREES FOR 3 HOURS OR TENDER. COMBINE WINE MIXTURE WITH THE CHEESE AND CATSUP MIXTURE LEFT IN THE ROASTER— THICKEN SLIGHTLY TO MAKE THE GRAVY.

STEPHANIE MALMBERG (MRS. DON)

SAUERBRATEN

POUND POT ROAST (ABOUT 4 TO 5 POUNDS)
DRY MUSTARD
GARLIC SALT
SALT AND PEPPER
DRY WINE OR (HALF WATER AND VINEGAR)
1/2 CUP CARROTS (DICED)
1/2 CUP ONIONS (DICED)
1/2 CUP CELERY (DICED)
GINGER SNAPS (CRUMBLED)

RUB ROAST WITH MUSTARD, GARLIC SALT AND SALT. PLACE IN PAN OR DEEP DISH AND COVER WITH WINE. ADD CARROTS, ONION AND CELERY. COVER AND PLACE IN REFRIGERATOR. LEAVE 4 OR 5 DAYS TURNING DAILY. DRAIN OFF LIQUID AND SAVE FOR SAUCE. DRY ROAST, DRENCH WITH FLOUR, BROWN IN DEEP DRIPPINGS. WHEN BROWNED ON BOTH SIDES ADD LIQUID MIXTURE AND ROAST IN A 350 DEGREE OVEN FOR 3 TO 4 HOURS. THICKEN LIQUID WITH GINGER SNAPS.

JO MASON (MRS. JIM)
LAKE GROVE, OREGON

BARBECUED SHORT RIBS (REALLY DELUXE)

CUT 3 POUNDS LEAN SHORT RIBS (TAKE OFF ALL FAT POSSIBLE) INTO 2 OR 3 INCH LONG PIECES. BROWN IN 2 TABLESPOONS SHORTENING. ADD-

- 1 MEDIUM ONION, CHOPPED
- 3 TABLESPOONS VINEGAR
- 2 TABLESPOONS BROWN SUGAR
- 1 CUP CATSUP OR CAN OF TOMATO SAUCE
- 1/2 CUP WATER
- 3 TABLESPOONS WORCESTERSHIRE SAUCE
- 1 TEASPOON PREPARED MUSTARD
- 1/2 CUP DICED CELERY
- 2 TEASPOONS SALT
- PEPPER

COVER AND SIMMER SLOWLY ON TOP OF STOVE ABOUT 1 1/2 HOURS, OR BAKE COVERED AT 350 DEGREES IN OVEN. SKIM FAT AND THICKEN JUICE WITH A LITTLE FLOUR BLENDED WITH WATER. SERVE OVER COOKED NOODLES.

ELNA FURNISH - SEASIDE SIGNAL
SUBMITTED BY KENI HERTIG (MRS. CARL)

AVOCADO GROUND BEEF

- 1 1/2 POUNDS GROUND BEEF
- 1 MEDIUM ONION, CHOPPED
- 1/2 TEASPOON SALT
- 1/2 TEASPOON GARLIC SALT
- 1 TEASPOON PEPPER
- 1 CAN CREAM OF MUSHROOM SOUP
- 1 CUP YOGURT OR SOUR CREAM
- 1 MEDIUM AVOCADO, CUBED
- 3 CUPS HOT STEAMED RICE

LIGHTLY BROWN GROUND BEEF IN ITS OWN JUICE. ADD ONION, SALT, GARLIC SALT AND PEPPER. COOK SLOWLY COVERED, ABOUT 30 MINUTES. BLEND IN SOUP AND COOK 5 MINUTES MORE. ADD A LITTLE WATER IF MIXTURE IS TOO THICK. FOLD IN YOGURT AND AVOCADO. COOK UNTIL HEATED THROUGH. SERVE IMMEDIATELY WITH RICE. GARNISH WITH AVOCADO SLICES DIPPED IN LEMON JUICE.

MRS. LELAND CHEYNE
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

VEAL CHOPS IN WINE

2 OR 3 VEAL CHOPS
2 TABLESPOONS BUTTER OR MARGARINE
1 2 CUP WHITE WINE
1 CAN SLICED MUSHROOMS - DRAINED
FLOUR
SALT AND PEPPER

DIP CHOPS IN SEASONED FLOUR. SAUTE UNTIL BROWN IN BUTTER OR MARGARINE. REMOVE CHOPS TO CASSEROLE. STIR WINE INTO DRIPPINGS. SIMMER UNTIL THICKENED, ADDING 1 TEASPOON OF FLOUR, IF NECESSARY, POUR OVER CHOPS. ADD DRAINED MUSHROOMS. DOT WITH BUTTER. COVER. BAKE IN HOT OVEN 450 DEGREES, ABOUT 20 MINUTES OR UNTIL CHOPS ARE TENDER.

MISS SUZETTE RIVERMAN
SEATTLE, WASHINGTON

VEAL SCALLOPINI

1 POUND VEAL ROUND STEAK CUT IN STRIPS
1/2 CUP PARMESAN CHEESE }
SALT AND PEPPER TO TASTE } POUND INTO MEAT

BROWN MEAT IN FAT AND ADD-

1 CLOVE GARLIC, CRUSHED
1/2 CUP CONSOMME
2 TEASPOONS LEMON JUICE
1/4 TEASPOON MARJORAM
1/4 TEASPOON THYME
1/2 CUP DRY WHITE WINE

COVER AND SIMMER SLOWLY FOR 30 MINUTES. SERVE WITH RICE. 3 TO 4 SERVINGS.

MRS. HOWELL APPLING JR.
SALEM, OREGON

ONEY'S

Sunset Highway at Elsie
SEASIDE, ORE.

- STEAKS
 - SEAFOODS
 - COCKTAILS

Visit Our Paul Bunyan Room

SHOULDER STEAKS OF PORK

PORK SHOULDER STEAKS

1 CAN TOMATO SOUP

1 CAN PEAS

ROLL STEAKS IN FLOUR AND FRY. PLACE STEAKS IN A CASSEROLE AND ADD GRAVY MADE FROM GREASE LEFT IN PAN. ADD SOUP AND PEAS. BAKE IN A 300 DEGREE OVEN FOR 1 1/2 HOURS.

PEGGY CUTLER (MRS. J. E.)

GEARHART, OREGON

SWEET AND SOUR SPARERIBS

3 POUNDS SPARERIBS (HAVE CUT DOWN THE MIDDLE)

1 TEASPOON SALT

DASH OF PEPPER

1/2 CUP CHOPPED ONION

1 CUP CHOPPED CELERY

2 TABLESPOONS BUTTER OR MARGERINE

3 TABLESPOONS CORNSTARCH

2 CUPS CUBED PINEAPPLE

1/4 CUP VINEGAR

4 TABLESPOONS SOY SAUCE

1/4 TEASPOON GINGER

1/4 TEASPOON CLOVES

1 CUP WATER

CUT UP SPARERIBS AND PLACE IN A SHALLOW PAN- SPRINKLE WITH SALT AND PEPPER. ROAST UNCOVERED IN A 375 DEGREE OVEN FOR 45 MINUTES- TURNING OCCASIONALLY. COOK ONION AND CELERY IN BUTTER- SPRINKLE CORNSTARCH OVER THESE. ADD PINEAPPLE, VINEGAR, SEASONINGS AND WATER (PINE-APPLE JUICE MAY BE USED AS PART OF LIQUID). STIR AND COOK UNTIL CLEAR AND THICKENED. PLACE SPARERIBS IN ROASTER AND ADD MIXTURE. BAKE COVERED IN A 350 DEGREE OVEN FOR 1 HOUR. SERVE WITH STEAMED RICE.

GLADYS ALTO (MRS. FRANK)

Rudy Thoennes

Anne Thoennes

Seaside Gift Shoppe

210 BROADWAY

SEASIDE, OREGON

SWEET AND SOUR PORK

- 1 1/2 POUNDS PORK (2 1/2" STRIPS)
- 1 NO. 2 CAN PINEAPPLE CHUNKS
- 1/4 CUP BROWN SUGAR FIRMLY PACKED
- 2 TABLESPOONS CORNSTARCH
- 1/4 CUP VINEGAR
- 3 TABLESPOONS SOY SAUCE
- 1/2 TEASPOON SALT
- 1 SMALL GREEN PEPPER CUT IN STRIPS
- 1/4 CUP THINLY SLICED ONIONS

BROWN PORK IN SMALL AMOUNT OF FAT. ADD 1/2 CUP WATER COVER AND SIMMER (DO NOT BOIL) TILL TENDER (ABOUT 1 HOUR.) COMBINE SUGAR, CORNSTARCH, PINEAPPLE SYRUP, VINEGAR, SOY SAUCE AND SALT. COOK AND STIR UNTIL IT THICKENS. ADD GRAVY, PINEAPPLE CHUNKS, GREEN PEPPER AND ONIONS TO MEAT. COOK 3 MINUTES. SERVES 7.

JOYCE ELBON (MRS. EVERETT)

SPARERIBS A LA FILAMOR

THIS RECIPE IS A FAMOUS DISH OF R. F. FILAMOR, UNITED STATES NAVY, A WELL-KNOWN STEWARD, WHO WAS HOUSE-BOY FOR ADMIRAL AND MRS. FELIX STUMPT. HE COOKS FOR EVERY V.I.P. VISITING HONOLULU FROM PRESIDENTS TO MADAM CHIANG KAI SHEK. (I HAVE FIXED IT FOR SEVERAL OF MY OWN PERSONAL V.I.P'S AND IT MAKES A HIT WITH THEM TOO.)

- 3 POUNDS SPARERIBS CUT IN 1 1/2 INCH PIECES OR, SMALL PORK ROAST, CUBED
- 1 CUP CELERY, CHOPPED (BUT NOT FINE)
- 1 CUP GREEN PEPPER
- 1 CUP MEDIUM ONION CUT IN 1/8'S
- 1/2 CUP ANY MAPLE FLAVORED SYRUP
- 1 CAN CHUNK PINEAPPLE
- 1/4 CUP VINEGAR
- 5 TABLESPOONS SOY SAUCE

MIX THE SYRUP, PINEAPPLE, VINEGAR AND SOY SAUCE TOGETHER. BROIL THE RIBS UNTIL GOLDEN BROWN. REMOVE ALL BUT 4 TABLESPOONS FAT. MIX 3 TABLESPOONS FLOUR OR CORNSTARCH WELL AND ADD LIQUIDS TO MAKE GRAVY. PUT IN PINEAPPLE CHUNKS, VEGETABLES. SEASON WITH SALT AND PEPPER LIGHTLY. BAKE AT 375 DEGREES ABOUT 1 1/2 HOURS OR UNTIL DONE. BASTE EVERY 20 MINUTES. SERVE WITH RICE.

THELMA BIRKEMO (MRS. JOHN)

SPARERIBS, A LA APRICOTS (A RECIPE FROM HAWAII)

2 POUNDS LONG RIBS
1 TEASPOON SALT
1/3 CUP SOY SAUCE
1 TEASPOON GINGER
1 GARLIC CLOVE (CRUSHED)
1 TABLESPOON SUGAR
3 TABLESPOONS BOURBON, WINE OR VERMOUTH
1 CUP APRICOT JAM

RUB THE SHEET OF SPARERIBS LIGHTLY WITH SALT. PAR BOIL THE RIBS IN SALTED WATER FOR 5 MINUTES- DRAIN WELL. COMBINE SOY SAUCE, GINGER, GARLIC, SUGAR, BEVERAGE, AND JAM. PLACE RIBS IN BAKING DISH- POUR COMBINED INGREDIENTS OVER RIBS AND MARINATE FOR ONE HOUR. BAKE IN A 350 DEGREE OVEN FOR 1 HOUR BASTING OCCASIONALLY.

EUNICE MANION (MRS. WILLIAM)
SURF PINES, OREGON

PORK CHOPS WITH APPLES

PLACE PORK CHOPS IN CASSEROLE, SEASON EACH CHOP, COVER WITH BREAD DRESSING. PLACE HALF A CORED APPLE ON TOP OF EACH CHOP. BAKE 350 DEGREES FOR 1 HOUR.

BETTY U. LIARD

PORK CHOPS A LA FLORIDA

6 PORK CHOPS	1/8 TEASPOON PEPPER
1/2 CUP WATER	2 GRAPEFRUIT
1 TEASPOON SALT	1/4 CUP BROWN SUGAR

WIPE PORK CHOPS WITH A DAMP CLOTH. BROWN CHOPS ON BOTH SIDES IN A HOT SKILLET. ADD WATER. SPRINKLE WITH SALT AND PEPPER, COVER AND COOK SLOWLY FOR 40 MINUTES. PEEL THE GRAPEFRUIT AND REMOVE THE SECTIONS. ADD THE GRAPEFRUIT TO THE CHOPS THE LAST FIVE MINUTES OF COOKING TIME- SPRINKLE WITH BROWN SUGAR. REMOVE THE CHOPS AND FRUIT TO A HOT PLATTER. THIS SERVES 6.

PATRICIA CRAWFORD (MRS. M.D.)

PORK, MANILA STYLE

- 1 POUND PORK CUTLETS
- 4 TABLESPOONS SOY SAUCE
- 1 TEASPOON SUGAR
- 2 GREEN ONIONS
- 1 CLOVE GARLIC
- 1/2 TEASPOON CHOPPED GINGER

CUT PORK INTO THIN PIECES AND BROWN IN PAN. COMBINE OTHER INGREDIENTS AND POUR OVER PORK. SIMMER UNTIL PORK IS TENDER.

TOMMY ESTRELLA
CHEF, PAR-TEE ROOM

CHINESE STYLE PORK

- 2 1/2 POUNDS PORK SHOULDER, CUT IN CUBES OR COUNTRY STYLE SPARE RIBS
- 1/2 CUP UNSIFTED ALL PURPOSE FLOUR
- 2 1/2 TEASPOONS GINGER
- 1/4 CUP SALAD OIL OR SHORTENING
- 1 CAN (13 1/2 OUNCE) PINEAPPLE CHUNKS
- 2 TABLESPOONS CORNSTARCH
- 1/2 CUP CIDER VINEGAR
- 1/2 CUP SOY SAUCE
- 1/4 CUP SHERRY WINE
- 1 TABLESPOON WORCESTERSHIRE SAUCE
- 1/2 CUP SUGAR
- 2 TEASPOONS SALT
- 1/2 TEASPOON PEPPER
- 1 CUP GREEN PEPPER STRIPS
- 1 CAN (1 POUND) BEAN SPROUTS, DRAINED
- 2 CANS WATERCHESTNUTS, DRAINED AND SLICED
- 1 TABLESPOON CHILI SAUCE

TRIM ANY EXCESS FAT FROM PORK. COMBINE FLOUR AND GINGER. USE TO COAT PORK LIGHTLY. IN HOT OIL IN 3 1/2 QUART HEAVY SAUCE PAN, BROWN PORK ON ALL SIDES. REMOVE PORK AS IT BROWNS. WHILE PORK BROWNS, DRAIN PINEAPPLE, RESERVING LIQUID. STIR CORNSTARCH INTO PORK DRIPPINGS IN SAUCE PAN. ADD RESERVED PINEAPPLE LIQUID, VINEGAR, SOY SAUCE, SHERRY AND WORCESTERSHIRE SAUCE, BRING TO BOIL, STIRRING. ADD MEAT, SUGAR, SALT AND PEPPER. SIMMER COVERED FOR 1 HOUR OR UNTIL MEAT IS TENDER. ADD PINEAPPLE AND GREEN PEPPER, COOK, UNCOVERED FOR 10 MINUTES. ADD BEAN SPROUTS, WATER CHESTNUTS AND CHILI SAUCE- COOK 5 MINUTES LONGER. SERVE WITH RICE. MAKES 6 SERVINGS.

MRS. MARY-ELOISE MUNLY



SWEET AND SOUR PORK CHOPS

5 OR 6 PORK CHOPS
1/2 CUP SUGAR
2 TABLESPOONS CORN STARCH
1 MEDIUM SIZED CAN SLICED PINEAPPLE
1 TABLESPOON VINEGAR
1-2 TABLESPOONS SOY SAUCE
SALT AND PEPPER - TO TASTE
MONOSODIUM GLUTAMATE OR ACCENT - TO TASTE
MEI YEN SEASONING POWDER - TO TASTE
FINELY CHOPPED PARSLEY - TO COLOR
WATER

BROWN PORK CHOPS IN HEAVY SKILLET. MIX SUGAR, CORN STARCH, PINEAPPLE JUICE, VINEGAR, SOY SAUCE AND SEASONING TOGETHER. POUR OVER COOKED CHOPS. ADD ENOUGH WATER TO COVER CHOPS. PLACE PINEAPPLE SLICES ON CHOPS. COVER. COOK 1 HOUR ON LOW HEAT, OR UNTIL CHOPS ARE WELL DONE. SERVE WITH BAKED POTATOES AND GREEN SALAD.

LAURA RIVERMAN (Mrs. B. J.)

Phone RE 8-5412

KEN'S



PIGGY-WIGGLY MKT.
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10 MODERN LANES

AMF AUTOMATIC PINSPOTTERS

FOR HEALTH FOR FUN

215 BROADWAY
SEASIDE

FRENCH CASSEROLE OF HAM

HAM, SLICED $\frac{3}{4}$ INCH THICK (ONE SLICE FOR EACH SERVING). PLACE HAM IN BAKING DISH, SEASON WITH CLOVES AND PARSLEY. COVER WITH THICK LAYERS OF THINLY SLICED ONIONS AND THINLY SLICED POTATOES, AND ONE SMALL GREEN PEPPER. POUR OVER ALL 2 CUPS OF HIGHLY SEASONED STEWED TOMATOES. DOT WITH BUTTER. COVER TIGHTLY, COOK AT 350 DEGREES IN OVEN UNTIL POTATOES AND ONIONS ARE TENDER.

HINT- TINFOIL MAY BE USED TO COVER BAKING DISH.

BETTY U. LIARD

LAMB RIBLETS WITH ORANGE BARBECUE SAUCE

2 POUNDS LAMB RIBS
 $\frac{1}{2}$ CUP CATSUP
 $\frac{1}{2}$ CUP CHILI SAUCE
3 TABLESPOONS MOLASSES
 $\frac{1}{4}$ CUP VINEGAR
 $\frac{1}{2}$ TEASPOON GARLIC SALT
 $\frac{1}{8}$ TEASPOON PEPPER
 $\frac{1}{2}$ TEASPOON CELERY SALT
1 LARGE ONION SLICED
1 MEDIUM ORANGE, SLICED

BROWN RIBLETS SLOWLY AND THOROUGHLY IN SKILLET. DRAIN OFF FAT. SPRINKLE WITH SALT AND PEPPER. COMBINE OTHER INGREDIENTS (EXCEPT ONION AND ORANGE.) MIX WELL. ADD CATSUP MIXTURE, ORANGE AND ONION TO MEAT. COVER AND COOK SLOWLY UNTIL FORK TENDER (ABOUT 1 HOUR.) STIR OCCASIONALLY OR PLACE RIBS IN SHALLOW BAKING PAN, THEN ADD INGREDIENTS. BAKE AT 325 DEGREES FOR 1 $\frac{1}{2}$ HOURS. BASTE OCCASIONALLY. SERVES 4. (VERY GOOD WITH CHOPS TOO)

ANN ANTHONY (MRS. DON)

LAMB CURRY

(THIS IS A GOOD ONE FOR THE BUDGET-WATCHER AS THIS CALLS FOR THE VERY INEXPENSIVE CUTS OF MEAT.)

2 POUNDS OF LAMB (NECK OR SHOULDER SLICES)

BROWN THESE AND COOK FOR ABOUT AN HOUR. LET COOL AND REMOVE THE BONES.

1 LARGE ONION	2 BANANAS
3 APPLES	1 TABLESPOON CURRY
$\frac{1}{2}$ CUP RAISINS	1 TEASPOON SALT
$\frac{1}{2}$ CUP SHREDDED COCONUT	2 TABLESPOONS SALAD OIL

BROWN ONIONS IN OIL, ADD THE APPLES, WHICH HAVE BEEN DICED, TO THE ONIONS AND COOK UNTIL SOFT. ADD THE REMAINING INGREDIENTS TO THE ONIONS, APPLES. ADD THE LAMB AND THICKEN. SERVE OVER RICE.

IRENE DAVIS (MRS. EDWARD)
DENVER, COLORADO

LAMB SHISH KEBAB

THIS IS GOOD SERVED WITH RICE PILAF AND SOUR CREAM

MIX TOGETHER IN A BOWL, COVER AND LET STAND OVERNIGHT-

2 POUNDS OF LAMB SHOULDER (CUT IN 1 1/2" CUBES)

1/2 TEASPOON, OREGANO

2 TABLESPOONS OLIVE OIL

1 ONION, CHOPPED

2 TABLESPOONS COOKING SHERRY

WHEN READY TO COOK ALTERNATE ON SKEWERS WITH CHERRY TOMATOES, SMALL ONIONS, FRESH MUSHROOMS, GREEN PEPPERS, POTATOES. BROIL FOR 10 OR 15 MINUTES, TURNING ONCE.

SHIRLEY BATY

NEW YORK CITY, NEW YORK

VILLA SWEDEN'S BOILED LAMB WITH DILL SAUCE

2 1/2 POUNDS BREAST OR SHOULDER OF LAMB

TO EVERY QUART OF WATER ADD 1 TABLESPOON SALT

4 WHITE PEPPER CORNS

1 BAY LEAF

DILL SPRIGS

RINSE MEAT QUICKLY IN HOT WATER, PLACE IN KETTLE AND COVER WITH BOILING WATER. BRING TO BOIL, ADD BAY LEAF, DILL, SALT AND PEPPER. SIMMER FOR 1 1/2 HOURS, OR UNTIL TENDER. CUT IN PIECES, PLACE ON HOT PLATTER AND GARNISH WITH FRESH DILL SPRIGS. SERVE WITH-

DILL SAUCE-

2 TABLESPOONS BUTTER

2 TABLESPOONS FLOUR

2 CUPS STOCK

1 1/2 TABLESPOONS VINEGAR

1 TABLESPOON SUGAR

1 EGG YOLK

2 TABLESPOONS DILL, CHOPPED (OR DILL WEED SPICE ISLAND)
SALT TO TASTE.

MELT BUTTER IN SAUCEPAN, ADD FLOUR AND STIR UNTIL BLENDED. ADD STOCK GRADUALLY, STIRRING CONSTANTLY SO MIXTURE IS SMOOTH. WHEN ALL STOCK IS ADDED, COOK SLOWLY FOR 10 MINUTES, STIRRING OCCASIONALLY. ADD DILL, VINEGAR AND SUGAR. SEASON TO TASTE. REMOVE FROM HEAT AND ADD BEATEN EGG YOLK. DON'T PUT BACK ON HEAT AS THE YOLK WILL THEN COAGULATE.

AMY HENNINGSSEN (MRS. W. F. JR.)

MARINATED CHICKEN

MARINATE CHICKEN FOR AT LEAST 1 HOUR IN-

- 1/4 CUP SALAD OIL
- 1/4 CUP MELTED BUTTER
- 1 TEASPOON DRY MUSTARD
- 2 TEASPOONS SALT
- 1 TEASPOON SOY SAUCE

PLACE IN BROILER PAN AND ROAST FOR 1 HOUR AT 375 DEGREES.

BLANCHE McDONALD

BAKED CHICKEN BREASTS

- 6 CHICKEN BREASTS
- 6 SLICES OF WHITE MILD CHEESE
- 6 SLICES OF HAM
- 1 1/4 PINT OF SOUR CREAM
- 1 CLOVE GARLIC
- 1 1/2 TABLESPOON OF WORCESTERSHIRE SAUCE
- 3 DASHES OF TABASCO SAUCE
- 2 TEASPOONS OF PAPRIKA
- 1 1/2 TEASPOON OF SALT
- 1 CUP SALTED BREAD CRUMBS

HALVE AND BONE CHICKEN BREASTS. PUT BETWEEN WAXED PAPER AND POUND FLAT OR HAVE THE BUTCHER DO IT. PLACE SLICE OF CHEESE AND HAM ON EACH PIECE OF CHICKEN AND FOLD OVER. MIX SOUR CREAM, GARLIC, AND OTHER SEASONINGS TOGETHER. COAT CHICKEN WITH THIS (ALL OF IT) AND PUT IN A SHALLOW DISH AND MARINATE OVER-NIGHT OR 6 HOURS. BEFORE BAKING COAT IN THE BREAD CRUMBS. BAKE IN BUTTERED UNCOVERED CASSEROLE FOR 1 HOUR AT 350 DEGREES. (MAY BE BAKED 15 OR 20 MINUTES LONGER). SERVES 6.

BARBARA APA (MRS. CARL)

CHICKEN 'N RICE

- 1 PACKAGE DRIED ONION SOUP MIX
- 1/2 CUP BROWN RICE
- 1 CAN CREAM OF CHICKEN SOUP
- 1 FRYER, CUT UP
- GARLIC SALT TO TASTE

IN A GREASED 9 X 9" PAN SPRINKLE THE ONION SOUP. POUR THE RICE OVER THE SOUP, AND PLACE THE CHICKEN PIECES ON TOP. SPRINKLE THE CHICKEN LIGHTLY WITH THE GARLIC SALT. POUR THE CREAM OF CHICKEN SOUP OVER ALL. BAKE IN A 350 DEGREE OVEN FOR 1 1/4 HOURS, TURNING THE CHICKEN ONCE.

JOYCE ELBON (MRS. EVERETT)

CHICKEN AND MUSHROOM GRAVY

FRYING CHICKEN, CUT IN SERVING PIECES
2 CANS MUSHROOM SOUP
SALT AND PEPPER
PAPRIKA

PLACE CHICKEN IN BAKING PAN - SEASON LIGHTLY - COVER
WITH MUSHROOM SOUP, SPRINKLE GENEROUSLY WITH PAP-
RIKA. BAKE 350 DEGREES FOR 1 HOUR.

NELL GILMAN (MRS. EARL)
PORTLAND, OREGON

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LENA'S TURKEY DRESSING

1 QUART BREAD CRUMBS
1 TABLESPOON CHOPPED PARSLEY
1 CUP CHOPPED CELERY
3 TABLESPOONS CHOPPED ONIONS
1 OR 2 GRATED CARROTS
1 POUND SPINACH
1/2 CUP GRATED PARMESAN CHEESE
2 EGGS
1/4 TEASPOON THYME
1/4 TEASPOON SAGE (OPTIONAL)
1 CLOVE GARLIC
1 PINCH ALLSPICE
1 PINCH CLOVES
1 PINCH CINNAMON
1 PINCH NUTMEG
1/2 CUP MUSHROOMS
1/2 CUP CHOPPED COOKED CHESTNUTS (OPTIONAL)
1/4 POUND PORK OR PORK SAUSAGE
GIZZARD, LIVER AND HEART

GRIND GIZZARD, LIVER, HEART AND PORK. CHOP PARSLEY WITH THE SPICE AND GARLIC FINELY, ADD TO THE BREAD CRUMBS. ADD THE MUSHROOMS AND COOKED CHESTNUTS. PEPPER AND SALT TO TASTE. CHOP SPINACH FINE AND FRY IN ABOUT 2/3 CUP BUTTER. ADD TO BREAD CRUMBS- ADD EGGS AND CHEESE- MIX WELL. PAN FRY MEAT BREAKING IT INTO PIECES WITH FORK- FRY UNTIL COOKED, BUT NOT HARD. ADD CELERY, ONION AND CARROTS- FRY UNTIL LIGHTLY BROWNED. ADD TO BREAD MIXTURE AND MIX THOROUGHLY.

MRS. LENA QUILINI (MRS. MARIO)
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

PLUMS IN BURGUNDY

1 CAN PLUMS (1 POUND 14 OUNCES)
3 ENVELOPES PLAIN GELATIN
1 CUP COLD WATER

DRAIN PLUMS- RESERVE JUICE. ADD WINE TO MAKE 3 CUPS LIQUID. LET STAND 1 HOUR ON PLUMS. USE 1 CUP JUICE- BOIL AND ADD GELATIN. ADD PLUMS AND REMAINDER OF JUICE AND POUR INTO A 1 1/2 QUART MOLD.

EVA DEIS

SESAME SEED NOODLES

DELICIOUS ACCOMPANIMENT TO POT ROASTS, STEWS, GOULASHES.

- 1 PACKAGE (12 OUNCE) EGG NOODLES
- 2 TO 3 QUARTS BOILING WATER
- 2 TABLESPOONS SALT
- 3 TABLESPOONS BUTTER
- 4 TABLESPOONS SESAME SEED
- 3 TABLESPOONS CHICKEN SEASONED STOCK BASE

COOK NOODLES IN BOILING WATER UNTIL TENDER. DRAIN AND RINSE IN HOT WATER. MELT BUTTER, ADD SESAME SEED AND COOK, STIRRING CONSTANTLY, UNTIL SEEDS ARE BROWN. POUR OVER NOODLES. ADD CHICKEN SEASONED STOCK BASE. TOSS UNTIL THOROUGHLY MIXED. SERVE AT ONCE. SERVES 8.

MRS. W. F. HENNINGSSEN JR.
PORTLAND, OREGON

SWEET POTATO STUFFING

(TO BE USED FOR CHICKEN, DUCK, TURKEY)

- 4 OR 5 CUPS RICED COOKED SWEET POTATOES (NOT CANNED)
- 3 OR 4 TABLESPOONS BUTTER
- 3/4 CUP MINCED CELERY
- 1/4 CUP MINCED PARSLEY
- 2 CUPS FRESH RAISIN BREAD CRUMBS
- SALT AND PEPPER TO TASTE

MOISTEN WITH MILK OR CREAM. DO NOT STUFF BIRD TOO FULL, STUFFING MAY SOUR IF YOU DO.

MRS. MARY GASTON

YORKSHIRE PUDDING

PREHEAT OVEN TO 400 DEGREES. SIFT-

- 7/8 CUP FLOUR
- 1/2 TEASPOON SALT

ADD-

- 1/2 CUP WATER
- 1/2 CUP MILK
- 2 EGGS

BEAT WELL WITH ROTARY EGG-BEATER. PLACE IN 9 X 12" OVEN PROOF DISH OR PAN, OR MUFFIN CUPS IN OVEN WITH ABOUT 1/4 INCH BUTTER (OR MEAT DRIPPINGS OR MARGARINE). WHEN PAN IS HOT, POUR IN THE BATTER. BAKE 20 MINUTES, THEN REDUCE HEAT TO 350 DEGREES FOR 10 OR 15 MINUTES LONGER. WE PREFER IT NOT TOO CRUSTY SO TAKE IT OUT BEFORE IT GETS DRY. SERVE IT INSTEAD OF POTATOES WITH ROAST BEEF.

MRS. HESTER TURNER
PORTLAND, OREGON

HUNGARIAN CHEESE DUMPLINGS

- 1 POUND DRY COTTAGE CHEESE
- 8 HEAPING TABLESPOONS FLOUR
- 4 EGGS
- 1/2 TEASPOON SALT
- 2 TABLESPOONS MELTED BUTTER
- 1/2 CUP BREAD CRUMBS

FORCE CHEESE THROUGH RICER OR STRAINER- ADD BEATEN EGGS, FLOUR AND SALT- MIX WELL UNTIL SMOOTH. FORM INTO BALLS. DROP INTO 2 QUARTS BOILING WATER AND COOK FOR 20 MINUTES. DRAIN. PUT CHEESE BALLS INTO THE BREAD CRUMBS THAT HAVE BEEN SLIGHTLY BROWNED IN THE BUTTER. BE VERY CAREFUL NOT TO BREAK THE BALLS.

SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

DUMPLINGS

- 1 EGG
- MILK
- 2 CUPS FLOUR
- 2 TEASPOONS BAKING POWDER
- PINCH SALT

PUT EGG IN CUP AND FILL WITH MILK AND BEAT. TAKE FLOUR, BAKING POWDER, PINCH OF SALT AND SIFT TOGETHER INTO BOWL. THEN ADD EGG AND MILK AND MIX. DROP IN BOILING BROTH FROM SPOON AND COOK WITHOUT LID JUST 7 MINUTES. THEN PUT ON LID AND COOK 3 MINUTES. TAKE 10 MINUTES IN ALL.

MRS. DONALD HICKS

DUMPLINGS (GERMAN)

PUT 4 EGG WHITES IN MEASURING CUP. FILL THE REMAINDER OF CUP WITH MILK. MIX 1 CUP OF SIFTED FLOUR WITH THE EGG WHITES AND MILK. IN HEAVY SKILLET WITH 1 TABLESPOON BUTTER, MELTED, MIX THE FLOUR MIXTURE OVER MEDIUM HEAT UNTIL IT IS REAL STIFF AND LEAVES THE SIDES OF THE PAN. REMOVE FROM HEAT AND STIR IN 4 EGG YOLKS AND A PINCH OF SALT. DROP INTO BOILING CHICKEN BROTH AND STEAM FOR 20 MINUTES.

WINNIE WASCHER (MRS. ROBERT)
CORVALLIS, OREGON

CURRENT JELLY SAUCE

DELICIOUS WITH BAKED HAM OR ROAST DUCK

BEAT 1 CUP CURRENT JELLY UNTIL FROTHY. ADD 3 TABLE-
SPOONS WELL DRAINED PREPARED HORSERADISH AND BEAT
UNTIL WELL COMBINED. OR ADD 1/4 CUP PREPARED MUSTARD
OR MUSTARD WITH HORSERADISH.

MRS. W. F. HENNINGSSEN JR.
PORTLAND, OREGON

SWEET POTATO BALLS

4 CUPS MASHED SWEET POTATOES OR YAMS
3/4 CUP BROWN SUGAR
4 TABLESPOONS MELTED BUTTER
SALT AND PEPPER TO TASTE
8 MARSHMALLOWS (MORE MAY BE USED)
2 CUPS CRUSHED CEREAL FLAKES

COMBINE POTATOES, BROWN SUGAR, MELTED BUTTER AND
SEASONINGS. SHAPE INTO LITTLE BALLS AROUND MARSH-
MALLOWS. ROLL IN CRUSHED CEREAL FLAKES AND A LITTLE
EXTRA MELTED BUTTER. PLACE ON LIGHTLY GREASED COOKIE
SHEET AND BAKE AT 350 DEGREES ABOUT 20 MINUTES. THIS
RECIPE SERVES 8.

ANNE SIEVERTS

GREEN BEANS GRETEL

2 NO. 303 CANS CUT BEANS
2 TABLESPOONS CHOPPED ONION
2 TABLESPOONS BUTTER
1/4 CUP BEAN LIQUID
2 TABLESPOONS SUGAR
2 TABLESPOONS VINEGAR
2 TEASPOONS CORNSTARCH
1 TABLESPOON PREPARED MUSTARD
2 TEASPOONS PREPARED HORSERADISH

POUR LIQUID FROM BEANS AND RESERVE LIQUID. SAUTE ONIONS
IN BUTTER UNTIL LIMP AND TENDER. COMBINE 1/4 CUP BEAN
LIQUID WITH 2 TABLESPOONS SUGAR, 2 TABLESPOONS VINEGAR
AND 2 TEASPOONS CORNSTARCH. ADD MIXTURE TO ONIONS.
COOK, STIRRING, UNTIL THICKENED AND SMOOTH. BLEND IN
MUSTARD, HORSERADISH. ADD BEANS, HEAT GENTLY TILL HOT.
SERVES 6.

AMY HENNINGSSEN (MRS. W. F. JR.)
PORTLAND, OREGON

GREEN BEAN CASSEROLE

- 2 CANS FRENCH STYLE BEANS
- 1 CAN BEAN SPROUTS
- 2 FLAT TINS OF WATER CHESTNUTS (SLICED)
- 1 CAN MUSHROOM SOUP

MIX ALL INGREDIENTS AND PLACE IN CASSEROLE. BAKE $3/4$ HOUR AND THEN CRUMBLE FRENCH FRIED ONION RINGS OVER TOP AND BAKE 10 MORE MINUTES. SERVES 8.

E. PERI
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

GREEN BEANS PIQUANT

- 4 TABLESPOONS BUTTER
- 1 TEASPOON PREPARED MUSTARD
- 1 TEASPOON WORCHESTERSHIRE SAUCE
- $1/4$ TEASPOON SALT
- FEW GRAINS PEPPER
- DASH CAYENNE
- 4 CUPS COOKED OR CANNED GREEN BEANS

CREAM BUTTER - ADD MUSTARD, WORCHESTERSHIRE SAUCE, SALT, PEPPER AND CAYENNE. SERVE ON HOT GREEN BEANS. APPROXIMATE YIELD 6 PORTIONS.

PATRICIA CRAWFORD (MRS. M.D.)

HERBED GREEN BEANS

- 2 No.2 CANS FRENCH STYLE GREEN BEANS (CAN USE PLAIN)
- $1/4$ CUP BUTTER
- 1 CUP FINELY MINCED ONION
- $1/2$ TEASPOON THYME
- $1/4$ TEASPOON ROSEMARY
- 3 TABLESPOONS LEMON JUICE

SAUTE ONIONS IN BUTTER TILL SOFT. ADD DRAINED BEANS AND SEASONINGS. HEAT 10 MINUTES.

GERTRUDE MATTSON

PIQUANT BEANS

1 CAN SHELLEY BEANS (CAN USE STRING BEANS)
1 CAN GARCONZA BEANS
4 OR 5 SLICES BACON (CRISP AND CHOPPED)
2 TABLESPOONS PIMENTO (DICED)
1/2 TABLESPOON GREEN PEPPER (DICED)
2 TABLESPOONS WARM VINEGAR
1/4 TEASPOON SUGAR
1 TABLESPOON WORCESTERSHIRE SAUCE
1/4 TEASPOON DRY MUSTARD
TABASCO SAUCE (TO YOUR OWN TASTE)

SAUTE ALL INGREDIENTS AND ADD TO THE BEANS AND MIX TOGETHER WELL. SERVES 8.

ELIZABETH WATERHOUSE (MRS. J. D.)
GEARHART, OREGON

VEGETABLES (SUGGESTIONS FOR VARIETY)

ADD ONION FLAKES TO WATER WHEN BOILING POTATOES.
TRY COOKING ANY VEGETABLE IN A CAN OF BOULLION.
BEEF SOUP INSTEAD OF WATER.

PAT BROWN (MRS. DENNIS)

BEETS WITH ORANGE SAUCE

1 TABLESPOON BUTTER
4 TABLESPOONS SUGAR
1 1/2 TABLESPOON FLOUR
3/4 CUP ORANGE JUICE
1 1/2 TEASPOONS SLIVERED ORANGE PEEL
1/8 TEASPOON SALT AND PAPRIKA
2 1/2 CUPS BEETS

MELT BUTTER, ADD SUGAR MIXED WITH FLOUR AND ORANGE JUICE. COOK UNTIL THICKENED. POUR OVER BEETS AND HEAT.

AMY HENNINGSSEN (MRS. W. F. JR.)
PORTLAND, OREGON



CABBAGE SCRAMBLE

- 1 TABLESPOON FAT OR SALAD OIL
- 3 CUPS COARSLEY SHREDDED GREEN CABBAGE
- 1 CUP THINLY SLICED CELERY
- 1 THINLY SLICED MEDIUM ONION
- 1/2 CUP GREEN PEPPER - CUT IN STRIPS
- 2 DICED, PEELED, RIPE TOMATOES
- 1 TEASPOON SALT
- 1/8 TEASPOON PEPPER

HEAT THE FAT IN A LARGE SKILLET. THEN ADD THE REST OF THE INGREDIENTS. COVER AND COOK UNTIL TENDER - FROM 5 TO 10 MINUTES OR LONGER, IF NECESSARY.

ETHEL ELLIOTT (MRS. J. K.)

FRENCH EPICUREAN PEAS (MY COMPANY SPECIAL)

- 4 - 6 SLICES BACON CHOPPED
- 1 TABLESPOON ONION CHOPPED
- 1 TABLESPOON FLOUR
- 1 NO. 2 CAN (2 1/2 CUPS) PEAS, DRAINED
- 1 CUP LIGHT CREAM OR EVAPORATED MILK
- 1 CUP CHOPPED FRESH MUSHROOMS
- 2 TABLESPOONS BUTTER
- SALT AND PEPPER

PARTIALLY FRY BACON. ADD ONION, COOK UNTIL SOFT AND YELLOW. ADD FLOUR AND BLEND, ADD PEAS AND CREAM. COOK UNTIL THICK. STIR OCCASIONALLY. COOK MUSHROOMS IN BUTTER, FIVE MINUTES. ADD TO PEAS AND SEASON.
SERVES 6.

KENI HERTIG (MRS. CARL)

FRENCH PEAS

4 SLICES BACON
1 ONION
1 CAN PEAS
1 CUP OF CREAM
1 TABLESPOON BUTTER

DICE BACON AND ONION, BROWN IN PAN. ADD 1 CAN PEAS (DRAINED), CREAM, BUTTER AND LET SIMMER FIVE MINUTES OR SO. SERVE ON TOAST. SEASON TO TASTE. SERVES 4.

MRS. HARRY M. HALLER

SPINACH SUPREME

2 POUNDS FRESH SPINACH
1 SMALL CAN MUSHROOMS AND JUICE
1 POUND FRESH BEAN SPROUTS
1 CUP BEEF OR CHICKEN BROTH
1/2 CUP SOY SAUCE

COMBINE MUSHROOMS AND JUICE, BROTH, AND SOY SAUCE. POUR THIS OVER SPINACH AND SPROUTS, SPRINKLE WITH BITS OF HAM OR CHICKEN. COOK IN HEAVY COVERED PAN FOR ABOUT 20 MINUTES. GOOD SERVED WITH RICE.

MRS. MABEL MEHREN
PORTLAND, OREGON

SPINACH CASSEROLE

2 10-OUNCE PACKAGES FROZEN SPINACH
2 CUPS COTTAGE CHEESE
1/3 CUP GRATED PARMESAN CHEESE
1 TEASPOON SALT
2 EGGS

COOK SPINACH, DRAIN. ADD OTHER INGREDIENTS. DOT WITH BUTTER. BAKE FOR 30 MINUTES IN 350 DEGREE OVEN. SERVE WITH PARMESAN CHEESE SPRINKLED ON TOP. SERVES 8.

ELIZABETH WATERHOUSE (MRS. J.D.)
GEARHART, OREGON

BAKED POTATOES

CUT PEELED POTATOES LIKE FRENCH FRIES - PLACE ON FOIL PAPER - SPRINKLE WITH GRATED CHEESE - SALT AND PEPPER AND POUR OVER A LITTLE CREAM. FOLD FOIL TIGHT AND BEND UP, SO LIQUID WILL NOT RUN OUT. BAKE 50 MINUTES AT 425 DEGREES.

CAROLYN NICHOLS (MRS. JACK)
GOLD BEACH OREGON

MUSHROOM POTATOES

6 - 8 POTATOES BOILED WITH SKINS ON
1 SMALL ONION
2 SMALL STRIPS OF GREEN PEPPER (OPTIONAL)
1 CAN CREAM OF MUSHROOM SOUP
MILK

LET POTATOES COOL THOROUGHLY. CUT INTO CUBES IN A BUTTERED CASSEROLE. ONE LAYER OF POTATOES AND A LITTLE CHOPPED ONION AND A LITTLE GREEN PEPPER, THEN ANOTHER LAYER AND SO ON UNTIL THE POTATOES, ONION AND PEPPER ARE ALL USED. ADD SALT AND PEPPER TO TASTE. THEN THIN THE CREAM OF MUSHROOM SOUP WITH A CAN OF MILK, BLEND WELL AND POUR OVER POTATOES AND PUT INTO A 350 DEGREE OVEN AND COOK FOR 30 MINUTES UNTIL THE LIQUID THICKENS. THESE TASTE EVEN BETTER THE SECOND DAY, AFTER THE FLAVORS HAVE BLENDED.

EDNA GALLAGHER
DETROIT, MICHIGAN

POTATO CASSEROLE

3 POUNDS IRISH POTATOES, PEELED AND SLICED THIN
COVER WITH COLD WATER FOR 1 HOUR. MIX TOGETHER-
2 CANS MUSHROOM SOUP
1 CUP SHERRY WINE
1 CUP MILK

DRAIN POTATOES AND ALTERNATE LAYER OF POTATOES DOTTED WITH BUTTER, SALT AND PEPPER, WITH MIXTURE. COOK IN SLOW OVEN FOR 1 1/2 HOURS.

DOROTHY EISENHART (MRS. DON)

BROWNED POTATO LOAF

3 TABLESPOONS BUTTER
3 TABLESPOONS FLOUR
1 CUP MILK
4 OR 5 COOKED POTATOES
SALT AND PEPPER
1 TABLESPOON CHOPPED PARSLEY
MELTED BUTTER AND GRATED CHEESE

MAKE A THICK SAUCE OF BUTTER, FLOUR AND MILK. SEASON WITH SALT AND PEPPER TO TASTE. DICE POTATOES INTO CREAM SAUCE, ADD PARSLEY AND COOK 5 MINUTES LONGER. THERE SHOULD BE ENOUGH POTATO TO MAKE STIFF MIXTURE. TURN INTO BUTTERED OBLONG PAN. PRESS FIRMLY AND SET ASIDE FOR SEVERAL HOURS IN REFRIGERATOR. HALF AN HOUR BEFORE SERVING, TURN POTATO LOAF ONTO OVEN PROOF PLATTER. SPRINKLE WITH GRATED CHEESE. BAKE IN MODERATE OVEN UNTIL HOT AND NICELY BROWNED.

MARGARET NOESKE (MRS. CARL)

POTATOES ROMANOFF

5 CUPS COOKED, DICED POTATOES (ABOUT 6 MEDIUM SIZE)
2 TEASPOONS SALT
2 CUPS CREAMED COTTAGE CHEESE
1 CUP DAIRY SOUR CREAM
1/4 CUP FINELY MINCED ONION
PINCH OF GARLIC SALT
1/2 CUP GRATED NATURAL CHEDDAR CHEESE
PAPRIKA TO TASTE

COOK UNPEELED POTATOES ONLY UNTIL TENDER, THEN COOL,
PEEL AND CUT INTO SMALL CUBES. SPRINKLE WITH 1 TEA-
SPOON SALT. COMBINE THE COTTAGE CHEESE, SOUR CREAM,
ONION AND GARLIC SALT. COMBINE WITH POTATO CUBES AND
POUR INTO BUTTERED 1 1/2 QUART CASSEROLE. TOP WITH THE
CHEESE AND SPRINKLE WITH THE PAPRIKA. BAKE THIS IN A
MODERATE OVEN (350 DEGREES) FOR 30 - 40 MINUTES. THIS
RECIPE SERVES 6.

WYLIE HUNT (MRS. ROBERT)
YUBA CITY, CALIFORNIA

AND

MRS. LOU PERI
PORTLAND, OREGON

AND

MRS. E. PERI
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

FIRE AND ICE TOMATOES

(THIS CAN BE SERVED AS A RELISH OR A SIDE DISH)

6 LARGE, RIPE AND FIRM TOMATOES, SKINNED AND QUARTERED
1 LARGE GREEN PEPPER, SLICED INTO STRIPS
1 RED ONION, SLICED IN RINGS

PLACE THE PEPPER AND ONION IN A BOWL IN A SAUCE MADE AS
FOLLOWS-

3/4 CUP VINEGAR
1 1/2 TEASPOONS CELERY SALT
1 1/2 TEASPOONS MUSTARD SEED
1/2 TEASPOON SALT
4 1/2 TEASPOONS SUGAR
1/8 TEASPOON RED PEPPER
1/8 TEASPOON BLACK PEPPER
1/4 CUP COLD WATER

BRING THIS MIXTURE TO A BOIL AND BOIL FOR 1 MINUTE. WHILE
STILL HOT POUR OVER THE TOMATOES. COOL. JUST BEFORE
SERVING, ADD 1 PEELED AND SLICED CUCUMBER.

CHARLOTTE MOORE (MRS. ROBERT BLAIR)
PORTLAND, OREGON

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'PARTY TIME' GIVES YOU A DESSERT FOR EVERY OCCASION--CAKE, PIE, TORTES, ETC.

HINTS

FOR A FESTIVE TOUCH, PLACE SMALL FLOWERS IN A SMALL VASE AND INSERT INTO CENTER OF A TUBE CAKE.

WHEN TRIMMING CAKE FROSTING, USE TOOTHPICK TO TRACE DESIGN LIGHTLY. THEN APPLY TRIMMING, SUCH AS TINY CANDIES, NUTS OR MELTED JELLY.

FOR LOW CALORIE DESSERTS--USE WHIPPED POWDERED MILK INSTEAD OF WHIPPED CREAM.



PRUNE CAKE

(A VERY MOIST CAKE - NO FROSTING NECESSARY- THIS IS A FIRST WORLD WAR RECIPE)

2 CUPS FLOUR	2 CUPS SUGAR
1 TEASPOON CINNAMON	1/2 CUP OIL
1 TEASPOON CLOVES	2 EGGS
1 TEASPOON NUTMEG	1 CUP PRUNE JUICE
1 TEASPOON SODA	1 CUP CHOPPED DRAINED PRUNES
	1 CUP CHOPPED NUTS

MIX ALL INGREDIENTS TOGETHER IN ORDER GIVEN. BAKE IN 350 DEGREE OVEN FOR 45 MINUTES.

LOIS BALL (MRS. ED)
ROCKAWAY OREGON

MARY LERBACK (MRS. J.)

APPLESAUCE CAKE

(WRITTEN THE WAY IT WAS GIVEN TO ME 35 YEARS AGO)

1 1/2 CUPS APPLESAUCE, PREPARED AS FOR TABLE USE
1 CUP SUGAR
1/2 CUP SHORTENING
2 TEASPOONS SODA, DISSOLVED IN A LITTLE WATER
2 CUPS FLOUR
1 CUP CHOPPED RAISINS

DREDGE THE RAISINS IN FLOUR. SALT AND SPICE TO TASTE. PUT IN 1/3 CUP MORE FLOUR IF NEEDED. IMPROVED BY ADDING NUTS, DRIED OR CANDIED FRUITS AND MARASCHINO CHERRIES. BAKE ONE HOUR IN MODERATE OVEN IN WAXED PAPER LINED PANS.

FRANCES OLSEN (MRS. WALTER)

OLD FASHIONED APPLESAUCE CAKE

LOOK MOM-NO EGGS

2 CUPS FLOUR	1 CUP RAISINS
1 CUP SUGAR	1/2 CUP RADIANT MIXED FRUITS
1 TABLESPOON CORNSTARCH	(OPTIONAL)
3 TABLESPOONS CHOCOLATE	2 TEASPOONS SODA
1 TEASPOON CINNAMON	1/2 CUP HOT WATER
1/2 TEASPOON NUTMEG	1 1/2 CUPS UNSWEETENED APPLE
1/2 TEASPOON CLOVES	SAUCE
1 CUP WALNUTS	1/2 CUP MELTED BUTTER

SIFT DRY INGREDIENTS TOGETHER, ADD WALNUTS AND RAISINS AND FRUITS. STIR SODA IN THE HOT WATER AND THEN ADD APPLESAUCE. STIR THOROUGHLY AND ADD TO CAKE MIXTURE. ADD 1/2 CUP MELTED BUTTER. BEAT WELL - POUR INTO WAX PAPER LINED LOAF PAN AND BAKE 1 1/2 HOURS AT 300 DEGREES

MRS. MARY-ELOISE MUNLY
BETTY THOENNES (MRS. FERD)

BANANA DREAM CAKE

1/2 CUP BUTTER OR MARGARINE
1 CUP LIGHT BROWN SUGAR
1/2 CUP GRANULATED SUGAR
2 EGGS
1 TEASPOON GRATED ORANGE RIND
1 1/4 CUP SIFTED CAKE FLOUR
3/4 TEASPOON BAKING SODA
1/2 TEASPOON BAKING POWDER
1/2 TEASPOON SALT
1/3 CUP BUTTERMILK OR SOUR MILK
3/4 CUP ROLLED OATS
1 CUP MASHED BANANAS
WHOLE PECANS
ORANGE SECTIONS

CREAM BUTTER AND SUGARS THOROUGHLY. ADD EGGS, ORANGE RIND AND BEAT WELL. SIFT DRY INGREDIENTS TOGETHER. ADD ALTERNATELY WITH BUTTER TO THE CREAMED MIXTURE, MIXING WELL AFTER EACH ADDITION. BLEND IN OATS AND BANANAS. POUR BATTER INTO 2 GREASED AND FLOURED 8 X 1 1/2 " ROUND PANS. BAKE AT 350 DEGREES FOR 25 TO 30 MINUTES. COOL. FILL AND FROST WITH CREAM CHEESE FROSTING. DECORATE WITH PECANS AND ORANGE SECTIONS.

CREAM CHEESE FROSTING-

2 PACKAGES (3 OUNCES EACH) CREAM CHEESE
1/4 TEASPOON ORANGE JUICE
3 CUPS SIFTED POWDER SUGAR

BEAT THE CHEESE UNTIL FLUFFY, ADD ORANGE JUICE AND 1 CUP SUGAR. BEAT. ADD THE REMAINING SUGAR GRADUALLY, BEATING AFTER EACH ADDITION.

MARGARET BATY (MRS. FORREST)
MCMINNVILLE, OREGON

DATE CAKE

1 SMALL PACKAGE DATES (CHOPPED)
1 TEASPOON BAKING SODA
1 CUP BOILING WATER
1 EGG (BEATEN)
4 TABLESPOONS BUTTER
2 CUPS FLOUR
1 CUP WALNUTS (CHOPPED)
1 TEASPOON BAKING POWDER

POUR WATER OVER THE DATES AND SODA AND COOL. MIX TOGETHER EGG, BUTTER, FLOUR, BAKING POWDER AND NUTS. COMBINE BOTH MIXTURES AND POUR INTO LOAF PAN. BAKE IN A 350 DEGREE OVEN FOR 40 TO 45 MINUTES. SERVE WITH WHIPPED CREAM.

BETTY LIARD



DATE AND NUT CAKE

- 1 CUP DATES, CUT UP
- 1 CUP BOILING WATER
- 1 TEASPOON BAKING SODA

POUR BOILING WATER OVER DATES, ADD SODA AND LET STAND UNTIL COOL.

CREAM TOGETHER—

- 1 CUP SUGAR
- 2 TABLESPOONS BUTTER
- 1 EGG

ADD DATE MIXTURE TO CREAMED MIXTURE TOGETHER WITH—
 1 1/2 CUPS FLOUR, SIFTED
 1 CUP NUTS.

BAKE IN SLOW OVEN FOR 45 MINUTES. VERY GOOD CUT IN SQUARES AND SERVED WITH A TOPPING OF WHIPPED CREAM.

SISTERS OF THE HOLY CHILD

DATE CAKE WITH CHOCO-NUT TOPPING

- 1 6-1/2 OUNCE PACKAGE DATES (FINELY CUT)
- 1 CUP HOT WATER
- 1/4 CUP SOFT SHORTENING
- 1 CUP SUGAR
- 1 EGG
- 1 TEASPOON VANILLA
- 1 2/3 CUPS SIFTED FLOUR
- 1 TEASPOON SODA
- 1/2 TEASPOON SALT
- 1/2 CUP WALNUTS (CHOPPED)

CHOCO-NUT TOPPING—

- 1/2 CUP SEMI-SWEET CHOCOLATE PIECES
- 2 TABLESPOONS SUGAR
- 1/2 CUP WALNUTS (FINELY CHOPPED)

PREHEAT OVEN TO 350 DEGREES, GREASE AND FLOUR SQUARE PAN 9 X 9 X 1 3/4. POUR HOT WATER OVER DATES AND COOL. COMBINE SHORTENING, SUGAR, EGG AND VANILLA IN MIXING BOWL. BEAT 5 MINUTES AT HIGH SPEED. SIFT FLOUR, SODA AND SALT TOGETHER, BEATING AT LOW SPEED, ADD ALTERNATELY IN FOUR ADDITIONS WITH DATE MIXTURE (BEGIN AND END WITH DRY INGREDIENTS). BLEND UNTIL SMOOTH, ADD NUTS. POUR INTO PAN AND SPRINKLE WITH CHOCO-NUT TOPPING. BAKE 40 TO 45 MINUTES.

YVONNE MAITLAND (MRS. RALPH)
 ST. CLARE PARISH
 PORTLAND, OREGON

CRAZY CAKE

THIS WAS A PIONEER RECIPE. NOTE--OFTENTIMES THEY HAD NO FRESH EGGS OR MILK. THEY HAD TO TRAVEL WITH SUPPLIES THAT WOULD KEEP. ALSO THE ORIGINAL RECIPE WAS MADE WITH LARD, BUT SHORTENING MAKES THE CAKE MUCH BETTER. I ALSO ADDED THE POWDERED SUGAR AND NUTS TO MY GRANDMOTHERS RECIPE.

2 CUPS FLOUR
1/2 TEASPOON SALT
1 TEASPOON SODA
1 TEASPOON BAKING POWDER (LEVEL)
3 ROUNDED TABLESPOONS COCOA
1 CUP SUGAR
6 TABLESPOONS SHORTENING (WESSON OIL MAY BE USED OR MELTED SHORTENING)
1 TABLESPOON VINEGAR
1 TEASPOON VANILLA

MIX IN LONG SHALLOW BAKING DISH OR 9 INCH CAKE PAN. SIFT FLOUR IN PAN WITH SALT AND SODA. MIX SUGAR AND COCOA IN NEXT. MAKE THREE HOLES IN DRY MIXTURE POUR SHORTENING AND VINEGAR IN THESE, ADD VANILLA. POUR 1 CUP WATER OVER ALL AND STIR VERY WELL WITH FORK. BE SURE TO MIX WELL. SIFT POWDERED SUGAR OVER TOP WITH A FEW FINELY CHOPPED NUTS BEFORE BAKING. BAKE 25 MINUTES AT 350 DEGREES.

HAZEL SEALY (MRS. ROBERT)

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BROWNIE CAKE

1 PACKAGE BROWNIE MIX
1/2 CUP NUTS

MIX ACCORDING TO DIRECTIONS ON PACKAGE, ADD NUTS. BAKE ON LARGE COOKIE SHEET - SPREAD VERY THIN. AFTER IT IS BAKED, CUT IN 6 STRIPS, CROSS-WISE OF PAN. SPREAD WHIPPED CREAM ON ONE STRIP, COVER WITH ANOTHER STRIP OF CAKE - CONTINUE UNTIL ALL ARE STACKED WITH WHIP CREAM IN BETWEEN EACH LAYER. COVER LOAF WITH MORE WHIPPED CREAM. PLACE IN REFRIGERATOR OVERNITE. THIS IS ALSO GOOD FROZEN.

GRACE DAVENPORT (Mrs. JIM)
OCEANLAKE, OREGON

20 MINUTE CHOCOLATE CAKE

SERVE WARM WITH WHIP CREAM

1 1/2 CUPS FLOUR
1 CUP SUGAR
1/2 CUP CHOCOLATE
1 TEASPOON SODA
1/3 CUP SHORTENING
1 CUP SOUR MILK
1 EGG
1 TEASPOON VANILLA

SIFT FLOUR, SUGAR, AND CHOCOLATE TOGETHER. BLEND SHORTENING, MILK, EGG AND VANILLA. BAKE IN 2 LAYERS. BAKE FOR 20 MINUTES IN A 350 DEGREE OVEN.

MAXINE NICE (Mrs. PAUL)

EASY FUDGE CAKE

2 SQUARES CHOCOLATE
2 EGGS - YOLKS AND WHITES SEPARATED
1 CUP MILK
3 TABLESPOONS BUTTER
1 CUP BROWN SUGAR, FIRMLY PACKED
1 TEASPOON VANILLA
1 1/4 CUP SIFTED CAKE FLOUR
1/4 TEASPOON SALT
1 TEASPOON SODA

MELT CHOCOLATE IN DOUBLE BOILER, BEAT EGG YOLKS WITH 1/2 CUP MILK. ADD TO CHOCOLATE AND COOK, STIR CONSTANTLY, UNTIL THICKENED. REMOVE FROM HEAT, ADD BUTTER AND STIR UNTIL MELTED. ADD SUGAR AND VANILLA AND BEAT WELL. SIFT FLOUR WITH SALT, ADD SODA TO REMAINING 1/2 CUP MILK. ADD ALTERNATELY WITH FLOUR TO CHOCOLATE MIXTURE. BEAT WELL AFTER EACH ADDITION AND LAST FOLD IN STIFFLY BEATEN EGG WHITES. BAKE IN 8 X 8 X 2" PAN. 350 DEGREES FOR 30 MINUTES.

Mrs. FRANK FRAKES
PORTLAND, OREGON

WALDORF ASTORIA RED CAKE

1 CUP BUTTER	2 1/2 CUP CAKE FLOUR
1 1/2 CUP SUGAR	1 TEASPOON SODA
2 EGGS	1 TABLESPOON COCOA
1 OUNCE RED FOOD COLORING	1 TEASPOON VINEGAR
1 TEASPOON SALT	1 TEASPOON VANILLA
1 CUP BUTTERMILK	

MIX VINEGAR AND SODA AND LET SET. CREAM THE BUTTER AND SUGAR. ADD THE EGGS. MAKE A PASTE OF THE COCOA AND A LITTLE OF THE RED COLORING AND ADD TO THE CREAMED MIXTURE. ADD THE REST OF THE COLORING AND THE BUTTERMILK AND THE FLOUR (WHICH HAS BEEN SIFTED WITH THE SALT) ALTERNATELY. STIR THE SODA AND THE VINEGAR AND ADD TO THE MIXTURE. ADD THE VANILLA AND BEAT WELL. POUR INTO 2 WELL GREASED AND FLOURED 9" LAYER PANS. BAKE AT 350 DEGREES FOR 30 MINUTES. COOL THOROUGHLY. THEN SPLIT THE LAYERS AND PUT TOGETHER AND COVER WITH WHITE FROSTING.

WHITE FROSTING—

1 CUP MILK	1 CUP BUTTER
1 CUP SUGAR, GRANULATED	3 TABLESPOONS FLOUR

COOK THE MILK AND THE FLOUR STIRRING CONSTANTLY UNTIL THICK AND COOL THOROUGHLY. COVER THE PAN WHILE COOLING. CREAM BUTTER AND SUGAR WITH ELECTRIC MIXER AND BEAT UNTIL FLUFFY. ADD THE MILK TO THE SUGAR MIXTURE VERY GRADUALLY AND BEAT FOR 15 MINUTES. SPREAD BETWEEN LAYERS AND TOP AND SIDES OF CAKE.

LORETTA KIRK (MRS. LESTER)
ST. PAUL, OREGON



FEATHER DEVILS FOOD CAKE

1/2 CUP SHORTENING	1/2 CUP WATER
1 CUP WHITE SUGAR	1/4 TEASPOON SALT
1/2 CUP BROWN SUGAR	2 CUPS SIFTED CAKE FLOUR
2 WELL BEATEN EGGS	1 TEASPOON SODA
1 TEASPOON VANILLA	2/3 CUP SOUR MILK
3 SQUARES CHOCOLATE	

CREAM SUGAR AND SHORTENING, ADD EGGS AND VANILLA. MELT CHOCOLATE IN THE WATER OVER LOW HEAT, BLEND THOROUGHLY AND COOL SLIGHTLY. ADD SOUR MILK AND SIFTED DRY INGREDIENTS TO CREAMED MIXTURE. BAKE AT 350 DEGREES FOR 30 MINUTES.

MRS. CORA STEVENSON
PORTLAND, OREGON

CHOCOLATE JELLO CAKE

1 PACKAGE CHOCOLATE FUDGE MIX
1 PACKAGE CHERRY JELLO
2 TABLESPOONS OIL
1/2 CUP WATER
3 EGGS
1/4 CUP MARASCHINO CHERRIES

MIX IN BOWL. CAKE MIX, JELLO, OIL AND WATER. BLEND. ADD EGGS, 1 AT A TIME. ADD ANOTHER 1/2 CUP WATER. MIX. ADD MARASCHINO CHERRIES. MIX. BAKE IN 3 LAYERS OR AS LOAF. MODERATE OVEN, FROM 20 TO 30. MINUTES, OR UNTIL DONE.

SEMINARY² MOTHERS' CLUB
MT. ANGEL, OREGON

COLD WATER COCOA CAKE

CREAM WELL-

1/2 CUP BUTTER
1/8 TEASPOON SALT
1 CUP SUGAR
1 TEASPOON VANILLA

MIX AND ADD TO ABOVE-

1/2 CUP COCOA IN 1/3 CUP COLD WATER

THEN ADD ALTERNATELY-

2 1/2 CUPS SIFTED CAKE FLOUR
1 CUP COLD WATER

FOLD IN 3 EGG WHITES BEATEN STIFFLY (ADD GRADUALLY 3/4 CUP SUGAR TO BEATEN EGG WHITES). LASTLY, STIR IN THOROUGHLY- 1 1/3 TEASPOON SODA DISSOLVED IN 1 TABLESPOON OF BOILING WATER. THIS MAKES 2 LARGE LAYERS. BAKE FOR 35 MINUTES AT 350 DEGREES.

PAULYNE DEHNER (MRS. WILFRED)

MISSION SUNDAY FUDGE CAKE

- 1 CUP FLOUR
- 1/2 TEASPOON SODA
- 1/4 TEASPOON SALT
- 1 1/2 SQUARES UNSWEETENED CHOCOLATE
- 1 TEASPOON VANILLA
- 1/4 CUP CHOPPED NUTS
- 1/2 CUP BUTTER
- 1 CUP BROWN SUGAR
- 3 EGGS
- 1/2 CUP BUTTERMILK
- 1/2 CUP COCONUT (CUT UP)

SIFT TOGETHER FLOUR, SODA, SALT. CREAM BUTTER GRADUALLY AND ADD BROWN SUGAR AND CREAM WELL. BLEND IN EGGS, ONE AT A TIME, BEATING WELL AFTER EACH ADDITION. ADD CHOCOLATE WHICH HAS BEEN MELTED. COMBINE BUTTERMILK AND VANILLA. ADD THIS ALTERNATELY WITH THE DRY INGREDIENTS TO THE CREAMED MIXTURE. BLEND THOROUGHLY AFTER EACH ADDITION WITH MIXER AT LOW SPEED. FOLD IN SHREDDED, CUT UP COCONUT AND CHOPPED NUTS. BAKE IN AN 8" SQUARE PAN AT 325 DEGREES FOR 45 TO 55 MINUTES.

ICING FOR MISSION CAKE-

- 1 SQUARE CHOCOLATE
- 2 TABLESPOONS MILK
- 2 TABLESPOONS BUTTER
- 1 1/2 CUP POWDERED SUGAR

MELT CHOCOLATE AND BUTTER OVER HOT WATER AND ADD 2 TABLESPOONS MILK. ADD POWDERED SUGAR AND VANILLA. CREAM TO PROPER SPREADING CONSISTENCY. ADD 6 MARSHMALLOWS, CUT INTO EIGHTHS OR SMALLER.

NONA MOONEY (MRS. CHARLES)

CHOCOLATE MAYONNAISE CAKE

SIFT-

- 2 CUPS FLOUR
- 2 TEASPOONS SODA
- 2 TABLESPOONS COCOA

ADD-

- 1 1/2 CUPS SUGAR
- 3/4 CUP OATMEAL
- 1/2 CUP NUTS OR COCONUT
- 1 PACKAGE CHOCOLATE CHIP BITS
- 1 TEASPOON VANILLA
- 1 CUP MAYONNAISE OR SALAD DRESSING
- 1 CUP WATER

MIX AND PUT INTO GREASED AND FLOURED PAN (10 X 14 1/2"). BAKE AT 325 DEGREES. 30 TO 40 MINUTES.

VIRGINIA CASH (MRS. CARL)

SPICE CAKE

1/2 CUP SHORTENING
1 CUP SUGAR
1 CUP SOUR MILK OR BUTTERMILK
2 EGGS
2 CUPS FLOUR
1 TEASPOON NUTMEG
1 TEASPOON ALLSPICE
2 TEASPOONS CINNAMON
1/2 TEASPOON SALT
1 TEASPOON SODA
RAISINS OR NUTS IF DESIRED.

CREAM SHORTENING AND SUGAR, ADD MILK AND EGGS ALTERNATELY WITH DRY INGREDIENTS SIFTED TOGETHER. BAKE AT 350 DEGREES UNTIL DONE.

SYLVIA BRADY
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

BOILED SPICE CAKE

2 CUPS SUGAR	2 TEASPOONS CINNAMON
2 CUPS WATER	2 TEASPOONS CLOVES
1 CUP OIL	2 CUPS RAISINS
1 TEASPOON SALT	1/2 CUP NUT MEATS (OPTIONAL)

PUT ALL TOGETHER IN A SAUCE PAN AND BRING TO BOIL AND COOL. WHEN COOLED, ADD 3 CUPS FLOUR AND 2 TEASPOONS SODA. BAKE IN LARGE LOAF PAN FOR 45 MINUTES. THIS CAKE DOES NOT NEED ICING.

THELMA BIRKEMO (MRS. JOHN)

SOUP TO NUTS CAKE

1 CUP SUGAR	}	CREAM TOGETHER
1/2 CUP SHORTENING		
2 BEATEN EGGS		
1 CAN TOMATO SOUP		
1 TEASPOON BAKING SODA		

PUT THE TEASPOON OF SODA INTO THE CAN OF TOMATO SOUP AND MIX. BE CAREFUL BECAUSE IT WILL FIZZ. ADD THIS MIXTURE TO ABOVE INGREDIENTS. MIX WELL.

2 CUPS FLOUR
1 TEASPOON BAKING POWDER
1 TEASPOON SALT
1 TEASPOON CINNAMON
1 TEASPOON NUTMEG
1 CUP RAISINS
1 CUP SHOPPED NUTS

SIFT DRY INGREDIENTS TOGETHER AND ADD TO THE ABOVE MIXTURE AND MIX WELL. LASTLY ADD THE RAISINS AND NUTS. POUR INTO WELL GREASED FLOURED PANS AND BAKE AT 350 DEGREES TILL CAKE IS DONE. FROST WITH CHOCOLATE FROSTING.

MRS. GEORGE SKIPPER
197

LEMON JELLO CAKE

MIX-

1 PACKAGE OF LEMON VELVET CAKE MIX
1 PACKAGE OF LEMON OR ORANGE JELLO
4 EGGS
3/4 CUP WATER
BEAT 1 MINUTE.

ADD-

3/4 CUP OIL
BEAT 3 MINUTES.

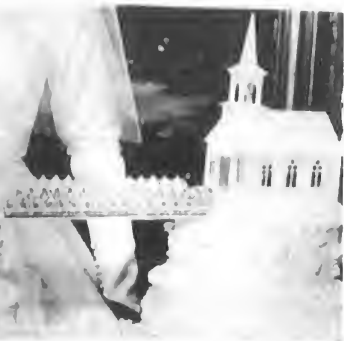
POUR INTO GREASED AND FLOURED 9 X 13" PAN. BAKE AT
350 DEGREES FOR 35 - 40 MINUTES.

WHILE BAKING, MIX-

JUICE OF 2 LEMONS
2 CUPS OF POWDERED SUGAR

AS SOON AS CAKE IS REMOVED FROM OVEN, POKE THE TOP
FULL OF HOLES WITH FORK AND POUR OVER LEMON MIXTURE.
THIS IS DELICIOUS SERVED WARM OR COLD.

HELENA SABOURIN (MRS. GEORGE)



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LEMONADE CAKE LOAF

TAKE AN OBLONG ANGELFOOD CAKE AND SLICE INTO THIRDS LENGTHWISE. SOFTEN 1 QUART OF VANILLA ICE CREAM AND POUR IN 1 CAN OF PINK LEMONADE. STIR UNTIL THE LEMONADE IS SWIRLED INTO THE ICE CREAM. SPREAD THE MIXTURE BETWEEN THE LAYERS OF THE CAKE. PLACE IN FREEZER. ONE HOUR BEFORE SERVING COVER THE ENTIRE CAKE WITH WHIPPED CREAM. PUT BACK INTO FREEZER. WHEN READY TO SERVE PLACE 1 1/2 CUPS RASPBERRIES OR STRAWBERRIES OVER CAKE, THEN SLICE AND SERVE.

ADELE WOOD (MRS. CHARLES)

SPONGE CAKE

(INEXPENSIVE - BEFORE SUGAR WENT UP)

4 EGGS	2 TABLESPOONS BUTTER
2 CUPS SUGAR	1 CUP BOILING MILK
1/2 TEASPOON SALT	2 CUPS FLOUR
2 TEASPOONS FLAVORING	2 TEASPOONS BAKING POWDER

BEAT EGGS UNTIL VERY LIGHT. BEAT INTO EGGS THE SUGAR, SALT AND FLAVORING. ADD BUTTER MELTED IN THE MILK. SIFT TOGETHER AND BEAT IN VERY QUICKLY FLOUR AND BAKING POWDER. IMMEDIATELY POUR INTO GREASED PAN. BAKE IN A 350 DEGREE OVEN FOR 25 TO 30 MINUTES.

PAT KIRK (MRS. RON)
INDEPENDENCE, OREGON

CREAM SPONGE CAKE

4 EGG YOLKS
1 CUP SUGAR
3 TABLESPOONS WATER
1 1/2 TABLESPOONS CORN STARCH
1 SCANT CUP FLOUR
4 EGG WHITES
1 1/2 TEASPOONS BAKING POWDER
1 TEASPOON LEMON EXTRACT
1 TEASPOON VANILLA
1/4 TEASPOON SALT

BEAT EGG YOLKS UNTIL THICK- ADD SUGAR GRADUALLY- BEAT TWO MINUTES. ADD WATER. MIX AND SIFT CORNSTARCH, FLOUR, BAKING POWDER AND SALT. ADD TO FIRST MIX. FOLD IN STIFFLY BEATEN EGG WHITES AND FLAVORING. BAKE IN UNGREASED TUBE PAN FOR ABOUT 20 MINUTES IN 350 DEGREE OVEN.

MRS. M. F. PENFIELD
GEARHART, OREGON

YELLOW ANGEL-FOOD CAKE

1 1/2 CUPS SIFTED CAKE FLOUR
1/4 TEASPOON SALT
1/2 TEASPOON BAKING POWDER
5 OR 6 EGGS, SEPARATED
1/2 CUP COLD WATER
1 1/2 CUPS SUGAR
3/4 TEASPOON CREAM OF TARTAR
1 TEASPOON VANILLA

SIFT TOGETHER FLOUR, SALT AND BAKING POWDER. BEAT EGG YOLKS UNTIL THICK AND LEMON COLORED. ADD WATER AND BEAT UNTIL LIGHT AND FLUFFY. GRADUALLY ADD SUGAR. FOLD IN FLOUR. BEAT WHITES, CREAM OF TARTAR UNTIL STIFF. FOLD IN YOLK BATTER, ADD VANILLA. BAKE IN 10" TUBE PAN IN 325 DEGREE OVEN ABOUT 1 HOUR.

ANNE THOENNES, (MRS. RUDOLPH)

SILVER MOON CAKE

THIS IS AN IDEAL CAKE FOR BIRTHDAYS AND FOR SPECIAL OCCASIONS.

3 CUPS SIFTED CAKE FLOUR
3 TEASPOONS BAKING POWDER
1/2 TEASPOON SALT
2/3 CUP MARGARINE OR OTHER SHORTENING
1 3/4 CUP SUGAR
1 CUP MILK
1 TEASPOON VANILLA
5 STIFFLY BEATEN EGG WHITES

MIX ALL INGREDIENTS TOGETHER, AND BEAT LIGHTLY. LASTLY FOLD IN THE BEATEN EGG WHITES. BAKE IN GREASED LAYER PANS IN A MODERATE OVEN AT 375 DEGREES FOR 20 TO 30 MINUTES.

MRS. AUGUST BEITEL
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

ARCH CAPE GROCERY AND POST OFFICE

ETHEL LE GAULT

ARCH CAPE

FROSTING
(AN OLD FAVORITE)

2 TABLESPOONS WATER
4 1/2 TABLESPOONS GRANULATED SUGAR
2 1/3 CUPS SIFTED POWDERED SUGAR
1 EGG
2/3 CUP CRISCO
1 TEASPOON VANILLA

BOIL WATER AND GRANULATED SUGAR TOGETHER FOR ONE MINUTE.
COOL. BEAT POWDERED SUGAR WITH EGG. COMBINE TWO MIXTURES.
ADD CRISCO AND VANILLA. BEAT UNTIL CREAMY. FROSTS 2 NINE
INCH LAYERS.

KENI HERTIG (MRS. CARL)

GERMAN SWEET FROSTING

1 CUBE BUTTER	3 EGG YOLKS
1 CUP CONDENSED MILK	1 CUP CHOPPED WALNUTS
1 CUP SUGAR	1 CUP SHREDDED COCONUT

BEAT BUTTER, MILK, SUGAR AND EGG YOLKS--BRING TO A BOIL
STIRRING CONSTANTLY UNTIL THICKENED. ADD NUTS AND COCONUT.

MARGARETE BELLEQUE (MRS. ED)
SALEM, OREGON

SOUR CREAM FILLING FOR CAKE

1 CUP HEAVY CREAM THAT HAS BEEN SOURED
1 CUP FIRMLY PACKED BROWN SUGAR
1 CUP NUT MEATS, COARSLEY CHOPPED

BOIL TOGETHER UNTIL IT REACHES THE SOFT BALL STAGE. PLACE
BETWEEN LAYERS OF PLAIN WHITE CAKE.

FOOL PROOF CARMEL FROSTING

1/2 CUP BUTTER OR MARGARINE
1 CUP BROWN SUGAR
1/4 CUP MILK
1 3/4 CUP CONFECTIONERS SUGAR

MELT BUTTER ADD BROWN SUGAR, BOIL OVER LOW HEAT 2 MINUTES.
ADD MILK CONTINUE STIRRING UNTIL MIXTURE COMES TO A BOIL.
TAKE FROM HEAT. COOL, ADD SUGAR, BEAT WELL.

ANNE SIEVERTS

CHEESECAKE WITH PINEAPPLE GLAZE

CRUST-

- 2 CUPS FINELY ROLLED GRAHAM CRACKER CRUMBS
- 1/4 CUP SOFTENED BUTTER OR MARGARINE
- 2 TABLESPOONS SUGAR

BLEND CRUMBS, BUTTER AND SUGAR TOGETHER. SPREAD MIXTURE IN BOTTOM AND ON SIDES OF CAKE PAN.

FILLING-

- 3 3-OUNCE PACKAGES CREAM CHEESE
- 3 EGGS
- 3/4 CUP SUGAR
- 1 TEASPOON VANILLA

TO SOFT CREAM CHEESE, ADD EGGS, SUGAR AND VANILLA BLENDING THOROUGHLY WITH ELECTRIC MIXER AT LOW SPEED. POUR MIXTURE INTO CRACKER CRUMB SHELL. BAKE AT 375 DEGREES FOR 30 MINUTES. CHILL THOROUGHLY. INVERT ON A LIGHTLY GREASED COOKIE SHEET TO UNMOLD, THEN INVERT ONTO SERVING PLATE.

GLAZE-

- 1 No. 2 CAN CRUSHED PINEAPPLE
- 1 TEASPOON UNFLAVORED GELATIN

DRAIN PINEAPPLE THOROUGHLY. RESERVE 2/3 CUP LIQUID. SPRINKLE GELATIN OVER IT, LET SOFTEN 5 MINUTES, THEN BRING TO BOIL. LET COOL UNTIL IT STARTS TO THICKEN. SPOON CRUSHED PINEAPPLE OVER TOP OF CAKE AND SPREAD GELATIN GLAZE OVER TOP. CHILL AGAIN.

DIANNE BUCKIEWICZ (MRS. FRANK)
PORTLAND, OREGON

LEMON CHEESECAKE

- 1 PACKAGE (8-OUNCES) CREAM CHEESE
- 2 CUPS MILK
- 1 PACKAGE LEMON INSTANT PUDDING MIX

STIR CREAM CHEESE UNTIL SOFT, GRADUALLY BLEND IN 1/2 CUP MILK, UNTIL SMOOTH AND CREAMY. ADD REMAINING 1 1/2 CUP MILK AND PUDDING MIX. BEAT SLOWLY WITH BEATER 1 MINUTE. POUR AT ONCE INTO A 9 INCH GRAHAM CRACKER CRUST PIE SHELL. CHILL 1 HOUR OR UNTIL FIRM.

GRAHAM CRACKER CRUST-

- 1 1/2 CUPS GRAHAM CRACKER CRUMBS
- 1/3 CUP POWDERED SUGAR
- 1/2 CUP BUTTER

MIX CRUSHED CRACKERS WITH BUTTER AND SUGAR. PAT MIXTURE INTO PIE PAN., PLACE PAN IN REFRIGERATOR. ALLOW TO STAND FOR SEVERAL HOURS, BEFORE POURING FILLING IN SHELL.

ZETA KIRK (MRS. U. J.)
ST. PAUL, OREGON

PINEAPPLE CHEESE CAKE
(RECIPE CAME FROM THE COCK AND BULL RESTAURANT IN LOS ANGELES)
(A VERY RICH, VERY SUPER, PARTY CAKE)

4 SMALL PACKAGES PHILADELPHIA CREAM CHEESE
2 UNBEATEN EGGS
1/2 CUP SUGAR
1/2 TEASPOON VANILLA
2 CUPS WELL DRAINED CRUSHED PINEAPPLE
DASH CINNAMON

MIX TOGETHER AND BEAT WELL WITH EGG BEATER. BAKE IN 9" SPRING FORM MOLD - BUTTERED.

TO MAKE A CRUST - CREAM TOGETHER.
24 CRUSHED GRAHAM CRACKERS
1/8 POUND BUTTER
2 TEASPOONS SUGAR.

LINE THE MOLD WITH THIS MIXTURE AND PLACE CHEESE MIXTURE IN CRUST. BAKE AT 375 DEGREES FOR 20 MINUTES. COOL FOR ONE HOUR AT ROOM TEMPERATURE. COVER WITH-

1 PINT SOUR CREAM, MIXED WITH
3 TABLESPOONS SUGAR
1 TABLESPOON VANILLA

SPRINKLE GRAHAM CRACKER CRUMBS ON TOP. BAKE AGAIN AT 375 DEGREES FOR 5 MINUTES. SERVES 8. THIS CAN BE BAKED THE DAY BEFORE SERVING.

SELLA WHITEAKER (MRS. OLIN)



Griffith **PAINT POT**
Wall Paper ★
PITTSBURGH & DUPONT
PAINTS
Broadway & Roosevelt Seaside Ore.

SMALL YULETIDE FRUIT CAKES

- 3/4 POUND CANDIED MIXED FRUITS
- 1 CUP COARSELY BROKEN WALNUTS
- 2 CUPS SIFTED FLOUR
- 1/2 TEASPOON NUTMEG
- 3/4 CUP BUTTER
- 1 CUP BROWN SUGAR, FIRMLY PACKED
- 3 EGG YOLKS, BEATEN
- 1 CUP DAIRY EGG NOG
- 2 TEASPOONS RUM FLAVORING
- 3 EGG WHITES
- 1/2 TEASPOON CREAM OF TARTAR



COMBINE MIXED FRUITS AND NUTS. SIFT TOGETHER FLOUR AND NUTMEG. MIX 1/4 CUP FLOUR WITH FRUIT MIXTURE. CREAM BUTTER AND SUGAR UNTIL LIGHT AND FLUFFY. ADD EGG YOLKS. BEAT UNTIL WELL MIXED. COMBINE EGG NOG AND RUM FLAVORING, ADD ALTERNATELY WITH REMAINING FLOUR TO CREAMED MIXTURE. FOLD IN FRUIT. MIX WELL. BEAT WHITES UNTIL FROTHY. ADD CREAM OF TARTAR AND CONTINUE BEATING UNTIL WHITES STAND IN STIFF PEAKS. FOLD INTO BATTER. PLACE 2 1/2 INCH PAPER BAKING CUPS IN MUFFIN PANS. FILL 3/4 FULL WITH BATTER. BAKE AT 300 DEGREES FOR 50 TO 55 MINUTES. COOL. BRUSH GLAZE LIGHTLY OVER CAKES. DECORATE WITH CANDIED FRUIT.

GLAZE-

- 1/4 CUP WHITE CORN SYRUP
- 2 TABLESPOONS WATER
- 1 TABLESPOON PINEAPPLE JUICE

COMBINE CORN SYRUP, WATER AND JUICE. BRING TO A BOIL AND BOIL FOR 1 MINUTE.

ANNE SIEVERTS

FRUIT CAKE WITH EAGLE BRAND MILK

- 1 CAN EAGLE BRAND MILK
- 1-4 OUNCE PACKAGE COCONUT CUT SMALL
- 1/2 POUND CANDIED CHERRIES WHOLE
- 1 PACKAGE (7 1/2 OUNCES) PITTED DATES WHOLE
- 2 CUPS PECANS OR WALNUT WHOLE
- 1 TEASPOON VANILLA

MIX ALL INGREDIENTS WELL, ADD MILK AND VANILLA. PACK WELL INTO PAN THAT HAS BEEN LINED WITH TWO LAYERS OF BROWN SACK PAPER, GREASE AND FLOUR PAPER AND HAVE IT STICK UP 2 INCHES ABOVE PAN. BAKE AT 300 DEGREES FOR 1 1/2 HOURS. COOL. LOOSEN PAPER FROM SIDE OF CAKE WHEN TAKEN FROM OVEN. WHEN COOL, WRAP IN FOIL, STORE IN COOL PLACE.

MARY SCHOENMAKER

CASSEROLE FRUIT CAKE

1 CUP DRIED APRICOTS - CUT INTO PIECES
COVER WITH COLD WATER. BRING TO BOIL, BOIL 1 MINUTE
AND DRAIN.

CREAM TOGETHER-
3/4 CUP SHORTENING
1 CUP SUGAR

ADD-
4 EGG YOLKS

BEAT UNTIL LIGHT AND STIR INTO THE APRICOTS.

ADD-
1 CUP SEEDED RAISINS
1/3 CUP CANDIED CHERRIES
1/3 CUP CANDIED ORANGE PEEL
1/3 CUP SLICED CITRON
1 TEASPOON LEMON PEEL
1/3 CUP ALMONDS OR OTHER NUTMEATS

SIFT TOGETHER-
2 CUPS FLOUR
1 TEASPOON SALT
1/2 TEASPOON SODA

ADD TO FRUIT MIXTURE. FOLD IN BEATEN EGG WHITES.
POUR INTO WELL GREASED 2 QUART CASSEROLE. BAKE AT
275 DEGREES FOR 2 HOURS OR LONGER.

KAY CASTOR (MRS. LELAND)

MAIL CALL FRUIT CAKE

2 1/4 CUPS ENRICHED FLOUR
2 TEASPOONS BAKING POWDER
1 TEASPOON SODA
1 TEASPOON CINNAMON
1/2 TEASPOON ALLSPICE
1/4 TEASPOON CLOVES
1/2 TEASPOON SALT
3/4 CUP QUICK COOKING ROLLED OATS
3 CUPS RAISINS
1/2 CUP SUGAR
1/2 CUP MOLLASSES
1/3 CUP SHORTENING
1 CUP WATER
1 CUP MILK
1 CUP COARSELY CHOPPED NUTS

SIFT FLOUR, MEASURE, SIFT AGAIN WITH BAKING POWDER, SODA,
SPICES AND SALT. ADD ROLLED OATS. COMBINE RAISINS, SUGAR,
MOLLASSES, SHORTENING AND WATER IN SAUCE PAN. BRING TO
BOIL. SIMMER GENTLY 10 MINUTES, STIRRING OCCASIONALLY.
COOL, ADD MILK. ADD FLOUR MIXTURE TO FRUIT MIXTURE. BEAT
UNTIL SMOOTH, ADD NUTS. LINE LOAF PAN (10 1/2 X 5 X 3)
WITH MANILA WRAPPING PAPER. GREASE AND FLOUR WELL. POUR
BATTER INTO PAN. BAKE 325 DEGREES, 1 1/2 HOURS. COOL CAKE
WELL ON RACK WITHOUT REMOVING PAPER. WRAP WELL, SEAL CAKE
IN WAXED PAPER AND STORE. MAKES 1 1/2 LOAF.

SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

FRUIT CAKE

VERY COLORFUL FOR THE HOLIDAYS

- 1 POUND WHITE RAISINS
- 4 SLICES COLORED PINEAPPLE
- 1 1/2 POUNDS NUTS (BLACK WALNUTS, PECANS, WALNUTS AND BRAZIL)
- 1 POUND CANDIED CHERRIES (RED AND GREEN)
- 1 POUND MIXED CANDIED FRUIT
- 1 POUND PITTED DATES

CUT UP AND PLACE IN THE BOTTOM OF ROAST PAN AND FLOUR WELL.

- 1 3/4 CUPS WHITE SUGAR
- 1 CUP WESSON OIL
- 6 EGGS (BEAT IN MIXER REAL WELL)

ADD-

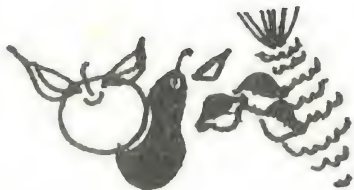
- 2 CUPS SIFTED FLOUR, SIFTED WITH
- 2 TEASPOONFULS OF SALT
- 2 TEASPOONS CALUMET BAKING POWDER

ALTERNATE IN ADDING TO THE ABOVE MIXTURE WITH

- 1 CUP OF PINEAPPLE JUICE
- ADD ANOTHER CUP OF FLOUR

ADD 1 TEASPOONFUL EACH OF THE FOLLOWING, COCONUT FLAVORING, BANANA, FLAVORING, PINEAPPLE FLAVORING, CHERRY FLAVORING AND VANILLA FLAVORING.

Pour batter over nut and fruit mixture and mix well. Grease and flour tube pan and two loaf pans lined with wax paper. Bake in oven with pan of water on lower shelf at 275 degrees for three hours. Cool and remove from pans. After cakes are cold wrap in towel moistened with pineapple juice.



MADELINE CAREY (MRS. T.J.)
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

THE DANISH PORCELAIN STORE

Erickson's
Gifts

515 BROADWAY, SEASIDE, OREGON

WESTINGHOUSE
Appliance Sales & Service

WALT'S APPLIANCE CENTER

WALT and ELLEN WHITE

Phone RE 8-6361
622 12th Avenue
SEASIDE, OREGON

UNCOOKED FRUIT CAKE

3 CUPS NUT MEATS
1 POUND GRAHAM CRACKERS (ABOUT 5 CUPS)
3 CUPS SEEDLESS RAISINS
1 CUP MIXED, DICED PRESERVED FRUITS
1 8-OUNCE JAR MARASCHINO CHERRIES
1 ENVELOPE UNFLAVORED GELATIN
1/3 CUP ORANGE JUICE
1/2 CUP SUGAR
2/3 CUPS LIGHT MOLLASSES
1 TEASPOON VANILLA
1 TABLESPOON GRATED ORANGE RIND
1/4 TEASPOON NUTMEG
1/4 TEASPOON CINNAMON
1/4 TEASPOON CLOVES
DASH OF ALLSPICE AND GINGER

IN LARGE BOWL COMBINE NUTS, GRAHAM CRACKERS, SEEDLESS RAISINS (WASHED AND DRAINED) PRESERVED FRUITS AND MARASCHINO CHERRIES. PLACE SMALL PAN OVER HOT WATER WITH GELATIN AND ORANGE JUICE AND STIR IN THE SUGAR UNTIL DISSOLVED. IN ANOTHER BOWL, PUT THE MOLLASSES, VANILLA, ORANGE RIND, NUTMEG, CINNAMON, CLOVES, ALLSPICE AND GINGER. ADD GELATIN MIXTURE AND BEAT WELL. ADD THIS TO THE MIXTURE OF NUTS AND FRUITS AND BLEND THOROUGHLY. PRESS INTO PANS LINED WITH WAX PAPER. GARNISH WITH NUTS AND CHERRIES. COVER WITH WAX PAPER, AND PRESS DOWN FIRMLY. PUT IN REFRIGERATOR OVERNIGHT, OR FOR AT LEAST 8 HOURS. THEN UNFOLD AND WRAP CAKES IN ALUMINUM FOIL.

SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

ORANGE FRUIT CAKE

THIS CAKE IS DELICIOUS IN FLAVOR, NICE IN TEXTURE, EASY TO MAKE, INEXPENSIVE AND KEEPS WELL IF WELL HIDDEN.

1 CUP SUGAR	2 EGGS
1/2 CUP SHORTENING	1 ORANGE
2/3 CUP SOUR MILK	1 TEASPOON BAKING SODA
2 CUPS CAKE FLOUR	1/2 CUP NUT MEATS
1 CUP SEEDED RAISINS	1 TEASPOON VANILLA

PUT THE RIND FROM ORANGE, RAISINS AND NUTS (ANY KIND) THROUGH MEAT GRINDER, USING MEDIUM SMALL CUTTER. CREAM SHORTENING, ADD SUGAR, THEN ADD EGGS, BEAT WELL. SIFT TOGETHER DRY INGREDIENTS AND ADD ALTERNATELY WITH SOUR MILK. FOLD IN FRUITS AND NUTS AND TURN MIXTURE INTO BUTTERED TUBE PAN. BAKE ONE HOUR IN MODERATE OVEN 325 DEGREES. TO THE JUICE OF ORANGE ADD 1/2 CUP GRANULATED SUGAR. POUR THIS MIXTURE OVER THE CAKE WHILE STILL HOT. THIS GLAZES CAKE AND SERVES AS AN ICING.

MRS. JOHN VANDERWERF
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

5 MINUTE BRAZIL NUT FRUIT CAKE

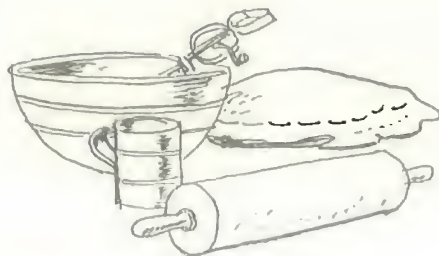
FREEZE BRAZIL NUTS BEFORE CRACKING AND THEY WILL COME OUT WHOLE.

- 3 CUPS BRAZIL NUTS (1 POUND SHELLED)
- 1 POUND PITTED DATES
- 1 CUP MARASCHINO CHERRIES (DRAINED)
- 3/4 CUP SIFTED FLOUR
- 3/4 CUP SUGAR
- 1/2 TEASPOON BAKING POWDER
- 1/2 TEASPOON SALT
- 3 EGGS
- 1 TEASPOON VANILLA

MIX THE WHOLE BRAZIL NUTS, WHOLE DATES AND WHOLE CHERRIES IN LARGE BOWL. SIFT OVER THE FRUIT AND NUTS THE FLOUR, BAKING POWDER AND SALT. BEAT EGGS UNTIL LIGHT, ADD SUGAR TO EGGS AND BEAT WELL. ADD VANILLA. MIX WELL. POUR INTO FRUIT CAKE PANS LINED WITH GREASED BROWN PAPER. MAKES 1 LARGE LOAF (10 1/2 X 3 5/8 X 2 5/8") OR 2 SMALL LOAVES. BAKE AT 300 DEGREES FOR 1 HOUR AND 45 MINUTES FOR LARGE PAN AND ABOUT 1 HOUR AND 15 MINUTES OR UNTIL DONE FOR SMALLER LOAVES.

STEPHANIE MALMBERG (MRS. DON)





PENNSYLVANIA DUTCH PIE CRUST (NEVER FAILS)

2 CUPS ALL PURPOSE FLOUR	}	SIFT TOGETHER
1 TEASPOON SALT		
1 TABLESPOON SUGAR		
3/4 CUP SHORTENING	}	MIX TOGETHER
1/4 CUP MILK		
1 EGG YOLK		
1 TABLESPOON LEMON JUICE		

BLEND FLOUR MIXTURE AND SHORTENING UNTIL GRAINY. ADD LIQUID. BLEND GENTLY UNTIL YOU CAN MAKE IT INTO A BALL. COVER AND LET STAND 10 MINUTES. ROLL AS YOU WOULD YOUR OWN PIE DOUGH.

MRS. RICHARD SULLIVAN
SOUTH BEND, INDIANA

WATER-WHIP PIECRUST

3/4 CUP SHORTENING
1/4 CUP BOILING WATER
1 TABLESPOON MILK
2 CUPS SIFTED ALL-PURPOSE FLOUR
1 TEASPOON SALT

PUT SHORTENING IN MIXING BOWL. ADD BOILING WATER AND MILK AND WHIP WITH FORK UNTIL ALL LIQUID IS ABSORBED AND A THICK SMOOTH MIXTURE IS FORMED. SIFT FLOUR AND SALT INTO WHIPPED MIXTURE AND STIR QUICKLY INTO A DOUGH. PICK UP AND WORK UNTIL SMOOTH. YIELD - PASTRY FOR A 2-CRUST 9 INCH PIE.

HAZEL SEALY (MRS. ROBERT)

MARSHMALLOW - PUMPKIN PIE

1/2 POUND MARSHMALLOWS 1/4 TEASPOON GINGER
1 CUP PUMPKIN 1 CUP HEAVY CREAM
1/2 TEASPOON CINNAMON

COOK FIRST 4 INGREDIENTS IN TOP OF DOUBLE BOILER UNTIL MARSHMALLOWS ARE MELTED. COOL FOR ONE HOUR. FOLD INTO WHIPPED CREAM AND POUR INTO A BAKED PIE SHELL, OR A GRAHAM CRACKER CRUST. CHILL.

BETTY WELLS

FLUFFY PUMPKIN PIE

1 CUP SIEVED COOKED PUMPKIN
3/4 CUP LIGHT BROWN SUGAR
4 TABLESPOONS FLOUR
1/2 TEASPOON SALT, GINGER, CINNAMON
1/4 TEASPOON NUTMEG, ALLSPICE
1/3 CUP FRESH ORANGE JUICE
1 CUP MILK
2 EGG YOLKS
2 EGG WHITES
2 TABLESPOONS SUGAR

MIX PUMPKIN, BROWN SUGAR, FLOUR, SALT AND SPICES. ADD ORANGE JUICE, MIX WELL. ADD MILK, COOK OVER LOW HEAT OR DOUBLE BOILER UNTIL THICK. BEAT EGG YOLKS WELL, ADD 2 TABLESPOONS OF HOT PUMPKIN MIXTURE AND COOK 2 MINUTES LONGER. REMOVE FROM HEAT. BEAT EGG WHITES, STIFF. ADD GRANULATED SUGAR AS FOR MERINGUE. FOLD INTO COOLING PUMPKIN MIXTURE. COOL SLIGHTLY. POUR INTO COOLED BAKED PIE SHELL.

GLADYS REGHITTO (Mrs. ANTHONY)
OREGON CITY, OREGON

COMPLIMENTS OF

MR. AND MRS. GEORGE GRAY

MINCE PIE FILLING

KEEP THIS AT LEAST ONE WEEK (OUT OF THE REFRIGERATOR) BEFORE USING. STIR IT AT LEAST ONCE A DAY. THIS RECIPE WILL KEEP ALL WINTER, IF STORED IN THE REFRIGERATOR, AND IT MAKES 8 LARGE PIES.

- 1 POUND SEEDED RAISINS
- 1 POUND CURRANTS
- 1 POUND FINELY CHOPPED BEEF SUET
- 1/2 POUND CANDIED ORANGE PEEL AND CITRON CHOPPED FINELY
- 1 POUND SUGAR
- 4 POUNDS APPLES, PEELED, CORED AND CHOPPED
- GRATED RIND OF 2 LEMONS
- 1 1/2 TEASPOONS MIXED SPICE (GROUND)
- 1 TEASPOON SALT
- 1 CUP BRANDY

PREPARE FRUIT BY WASHING AND DRYING RAISINS, CURRANTS. ADD THE FINELY CHOPPED SUET. PEEL AND CHOP APPLES VERY FINE AND MIX WITH SUGAR AND SPICE, GRATED LEMON RIND. ADD SALT AND BRANDY AND THE FRUIT.

KAY WATERS (MRS. C. O.)

PREMIER PECAN PIE

- | | |
|-----------------------|-------------------|
| 1 CUP SUGAR | 1 TEASPOON BUTTER |
| 1 CUP DARK KARO SYRUP | 1/4 TEASPOON SALT |
| 3 EGGS | 1 CUP PECANS |

COMBINE SUGAR, SYRUP, EGGS, SALT AND BUTTER AND MIX WELL. POUR PECANS IN UNBAKED PIE SHELL AND POUR LIQUID CUSTARD MIXTURE OVER PECANS. BAKE AT 375 DEGREES 40 TO 50 MINUTES, OR UNTIL CUSTARD SETS. COOL AND SERVE WITH WHIPPED CREAM OR ICE CREAM.

THE PREMIER RESTAURANT
SEASIDE, OREGON

SOUR CREAM RAISIN PIE

- | | |
|-----------------------|------------------|
| 1 CUP SUGAR | 1 CUP RAISINS |
| 1 TEASPOON VANILLA | SALT |
| 1 EGG | 1 CUP SOUR CREAM |
| 2 TABLESPOONS VINEGAR | |

MIX AND POUR IN UNCOOKED PIE SHELL, COVER WITH TOP CRUST BAKE 10 MINUTES AT 450 DEGREES, REDUCE HEAT TO 350 DEGREES, CONTINUE BAKING FOR 30 TO 45 MINUTES.

LORETTA KIRK (MRS. LESTER)
ST. PAUL, OREGON

CARIOCA PIE

- 1 CUP SUGAR
- 1 CUP GRAHAM CRACKERS (CRUMBLED)
- 1/4 TEASPOON CINNAMON
- 1/4 CUP BUTTER
- 2 TABLESPOONS SLIVERED ALMONDS
- 1 ENVELOPE UNFLAVORED GELATIN
- 1/4 CUP COLD WATER
- 3 EGGS
- 1/2 CUP SUGAR
- 1/2 CUP STRONG COFFEE
- 1/2 CUP WHIPPING CREAM
- 2 BANANAS

COMBINE GRAHAM CRACKER CRUMBS WITH CINNAMON. MELT BUTTER—ADD ALMONDS AND STIR OVER HEAT UNTIL ALMONDS ARE LIGHTLY ROASTED. POUR BATTER AND NUTS OVER CRUMBS, MIX WELL. PRESS MIXTURE INTO 8-INCH PIE PAN. CHILL. WHILE CRUST IS CHILLING, SOFTEN GELATIN IN COLD WATER. SEPARATE EGGS, BEAT EGG WHITES UNTIL FOAMY, BEAT IN 2 TABLESPOONS SUGAR IN TOP OF DOUBLE BOILER, STIR IN COFFEE. COOK OVER HOT WATER UNTIL THICKENED (LIKE CUSTARD) AND IS SMOOTH. ADD GELATIN AND STIR UNTIL DISSOLVED. COOL SLIGHTLY, FOLD IN EGG WHITES INTO COOLED CUSTARD. WHIP CREAM AND MIX INTO COFFEE CUSTARD. POUR HALF OF MIXTURE INTO PIE SHELL. SLICE BANANAS AND ARRANGE OVER COFFEE CUSTARD, POUR REMAINING CUSTARD OVER BANANAS. CHILL 2 TO 3 HOURS OR OVERNIGHT. MAKES 6 TO 8 SERVINGS.

NELLIE CRAUSE



RASPBERRY RIBBON PIE

1 3-OUNCE PACKAGE RASPBERRY FLAVOR GELATIN
1/4 CUP GRANULATED SUGAR
1 1/4 CUP BOILING WATER
1 10-OUNCE PACKAGE FROZEN RED RASPBERRIES
1 TABLESPOON LEMON JUICE
1 3-OUNCE PACKAGE CREAM CHEESE (SOFTENED)
1/3 CUP SIFTED CONFECTIONERS SUGAR
1 TEASPOON VANILLA
DASH OF SALT
1 CUP HEAVY CREAM (WHIPPED)
1 9-INCH BAKED PASTRY SHELL (COOLED)

RED LAYERS-

DISSOLVE GELATIN AND GRANULATED SUGAR IN BOILING WATER. ADD FROZEN BERRIES AND LEMON JUICE. STIR UNTIL BERRIES THAW. CHILL UNTIL PARTIALLY SET.

WHITE LAYERS-

BLEND CHEESE, CONFECTIONERS SUGAR, VANILLA AND SALT. FOLD IN A SMALL AMOUNT OF WHIPPED CREAM, THEN FOLD IN REMAINDER OF CREAM. SPREAD HALF THE WHITE CHEESE MIXTURE OVER BOTTOM OF PASTRY SHELL. COVER WITH HALF THE RED GELATIN MIXTURE. REPEAT LAYERS. CHILL UNTIL SET.

YOLANDA STEWART (MRS. FRANK)

LEMON CHIFFON PIE FILLING

4 EGGS
3/4 CUP SUGAR
1/2 TABLESPOON OF KNOX PLAIN GELATIN IN 1/4 CUP COLD WATER
1 LEMON - JUICE AND RIND IF DESIRED.

BEAT 4 YOLKS UNTIL LIGHT YELLOW, ADD HALF OF THE SUGAR AND COOK IN DOUBLE BOILER UNTIL THICK, ADD GELATIN AND COOK 2 MINUTES LONGER. REMOVE FROM THE HEAT AND ADD LEMON JUICE AND RIND, STIR WELL. BEAT EGG WHITES UNTIL VERY STIFF ADD THE REST OF THE SUGAR AND FOLD THE LEMON MIXTURE INTO THE EGG WHITES.

FILL A 9 INCH PIE SHELL PREVIOUSLY BAKED AND PLACE IN REFRIGERATOR FOR SEVERAL HOURS OR OVER NIGHT. TOP WITH WHIPPED CREAM AND SERVE.

MADELINE CAREY (MRS. T. J.)
SEMINARY MOTHER'S CLUB
MT. ANGEL, OREGON

RUM PIE

- 1 TABLESPOON UNFLAVORED GELATIN
- 1/4 CUP COLD WATER
- 3 EGGS SEPARATED
- 1 1/2 CUPS MILK
- 3/4 CUPS SUGAR
- 1/8 TEASPOON SALT
- 3 1/2 TABLESPOONS RUM
- 1 GRAHAM CRACKER PIE SHELL



SOFTEN GELATIN IN WATER 5 MINUTES. BEAT EGG YOLKS, AND ADD MILK, SUGAR AND SALT. COOK OVER LOW HEAT STIRRING CONSTANTLY UNTIL MIXTURE COATS A SPOON. STIR IN GELATIN AND COOK UNTIL MIXTURE BEGINS TO THICKEN. BEAT EGG WHITES UNTIL STIFF AND FOLD INTO CUSTARD WITH RUM. TURN INTO PIE SHELL.

SHELL FOR 9" PIE

MIX UNTIL WELL BLENDED—

- 1 1/2 CUPS GRAHAM CRACKER CRUMBS
- 2 TABLESPOONS POWDERED SUGAR
- 1/4 CUP SOFT BUTTER
- 1 PINCH CINNAMON
- 1 PINCH NUTMEG

PRESS IN BOTTOM AND SIDE OF PIE PAN AND CHILL.

LENA QUILINI (MRS. MARIO)
SEMINARY MOTHER'S CLUB
MT. ANGEL, OREGON

CHOCOLATE MARSHMALLOW PIE

- 1 ENVELOPE KNOX GELATIN
- 3 SQUARES UNSWEETENED CHOCOLATE
- 1/3 CUP GRANULATED SUGAR
- 2/3 CUP WHITE KARO SYRUP
- 1 TEASPOON VANILLA
- 1 CUP CREAM (WHIPPED)
- 1 BAKED PIE SHELL

SOFTEN GELATIN IN COLD WATER — PLACE OVER BOILING WATER. ADD SUGAR, STIR UNTIL COMPLETELY DISSOLVED. REMOVE FROM HEAT. MELT CHOCOLATE AND COOL COMPLETELY. POUR SYRUP INTO LARGE MIXING BOWL AND ADD SUGAR AND GELATIN MIXTURE. BEAT ON HIGH SPEED UNTIL THE MIXTURE BECOMES OF MARSHMALLOW CONSISTENCY (ABOUT 15 TO 20 MINUTES.) FOLD IN COOLED CHOCOLATE. FOLD IN WHIPPED CREAM. POUR INTO BAKED PIE SHELL. CHILL 2 HOURS. ADDITIONAL WHIPPED CREAM AND CHOPPED WALNUTS MAY BE USED ON TOP OF PIE.

PEGGY FRANKS

MOCHA ANGEL PIE

(YOU WILL HEAR OHS AND AHS FROM THE GIRLS)

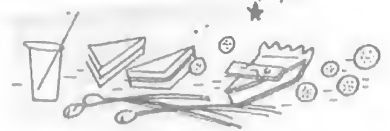
MOCHA FILLING—

- 1/2 CUP SEMI-SWEET CHOCOLATE BITS
- 1 TEASPOON INSTANT COFFEE
- 1/4 CUP BOILING WATER
- 1 CUP HEAVY CREAM — WHIPPED AND SWEETENED
- 1 TEASPOON VANILLA

MELT CHOCOLATE MORSELS OVER HOT WATER. COMBINE COFFEE AND WATER AND ADD TO MELTED CHOCOLATE. LET MIXTURE COOL, THEN FOLD IN WHIPPED CREAM AND VANILLA. POUR INTO MERINGUE SHELL AND CHILL WELL. (OVER NIGHT). SERVES SIX.

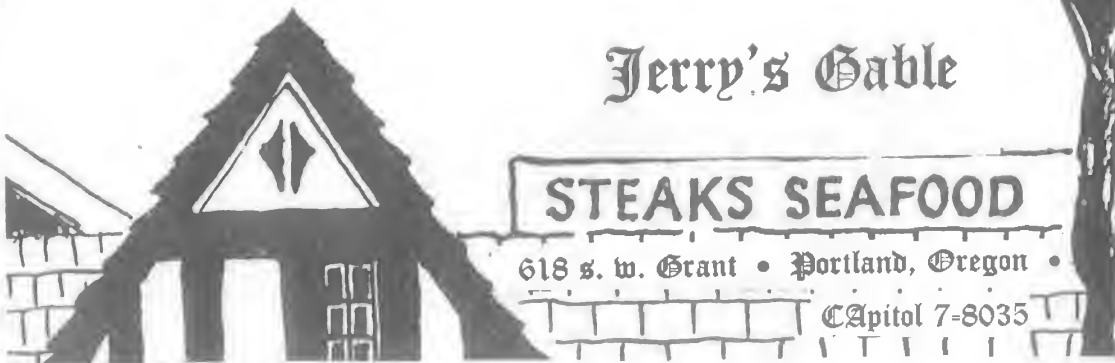
MERINGUE PIE SHELL—

- 3 EGG WHITES
- 1/4 TEASPOON CREAM OF TARTAR
- DASH OF SALT
- 3/4 CUP SUGAR



BEAT EGG WHITES UNTIL STIFF, BUT NOT DRY. ADD CREAM OF TARTAR, SALT AND SUGAR VERY GRADUALLY. BEAT UNTIL STIFF AND SATINY. SPREAD ABOUT 2/3 OF THE MERINGUE IN THE BOTTOM AND SIDES OF A WELL GREASED 8 INCH PIE PAN. DROP THE REMAINING MERINGUE IN MOUNDS AROUND THE RIM OF PAN. BAKE AT 275 DEGREES, (SLOW OVEN), FOR ONE HOUR, OR UNTIL SHELL IS LIGHT BROWN AND CRISP. COOL BEFORE FILLING WITH MOCHA FILLING.

MISS SUZANNE RIVERMAN
SEATTLE, WASHINGTON



SODA CRACKER PIE

20 SODA CRACKERS
1/2 TEASPOON BAKING POWDER
1 CUP SUGAR
3 EGG WHITES
1 CUP WALNUTS (CHOPPED)
1 TEASPOON VANILLA
1/2 PINT WHIPPING CREAM

ROLL CRACKERS VERY FINE AND ADD BAKING POWDER. BEAT EGG WHITES STIFF - ADD SUGAR AND VANILLA - ADD NUTS. BAKE IN A BUTTERED PAN IN A 350 DEGREE OVEN FOR 20 MINUTES. PLACE IN REFRIGERATOR SEVERAL HOURS - ADD WHIPPED CREAM AND A FEW NUTS. PLACE IN REFRIGERATOR UNTIL SERVED.

EVA DEIS

STRAWBERRY ICE CREAM PIE

1 PINT VANILLA ICE CREAM
1 PACKAGE STRAWBERRY JELLO
1 CUP BOILING WATER
1 PINT FRESH STRAWBERRIES
SUGAR TO TASTE
1 BAKED PIE SHELL OR GRAHAM CRACKER CRUST

DISSOLVE JELLO IN BOILING WATER, CUT ICE CREAM INTO CUBES AND DISSOLVE INTO JELLO MIXTURE. PLACE IN REFRIGERATOR UNTIL SET. WASH BERRIES AND SPRINKLE WITH SUGAR (SAVE A FEW LARGE BERRIES OUT FOR DECORATION). WHEN THE JELLO MIXTURE HAS SET REMOVE FROM REFRIGERATOR AND BEAT FOR A COUPLE OF MINUTES. FOLD IN THE SLICED BERRIES, POUR INTO THE PIE SHELL AND RETURN TO THE REFRIGERATOR TO CHILL THOROUGHLY. CUT LARGE BERRIES (WHICH WERE LEFT OVER) IN HALF, AND PUT AROUND EDGE OF PIE FOR DECORATION. THIS IS DELICIOUS AND NOT TOO SWEET.

EDNA GALLAGHER
DETROIT, MICHIGAN



ANGEL PIE

4 EGG WHITES
1/2 TEASPOON CREAM OF TARTAR
1 CUP SUGAR
4 EGG YOLKS
1/2 CUP SUGAR
3 TABLESPOONS LEMON JUICE
2 TABLESPOONS LEMON RIND
1 CUP WHIPPED CREAM

BEAT EGG WHITES UNTIL FROTHY. ADD CREAM OF TARTAR, BEATING UNTIL STIFF. ADD 1 CUP OF SUGAR, GRADUALLY WHILE BEATING. SPREAD IN A WELL GREASED AND FLOURED 8" X 8" CAKE PAN. BAKE AT 275 DEGREES ABOUT 20 MINUTES, THEN 300 DEGREES FOR 40 MINUTES. THIS IS THE FIRST LAYER OF PIE. BEAT THE EGG YOLKS UNTIL THICK. BEAT IN 1/2 CUP SUGAR GRADUALLY. ADD LEMON JUICE AND RIND AND COOK OVER BOILING WATER UNTIL THICK. STIRRING CONSTANTLY. SPREAD COOLED MERINGUE SHELL WITH THE SWEETENED WHIPPED CREAM. COVER WITH THE COOLED LEMON CUSTARD. ADD ANOTHER LAYER OF WHIPPED CREAM. CHILL IN THE REFRIGERATOR FOR 24 HOURS. SERVES 8 TO 10.

MARGARET MCILVENNY(MRS. LUKE)



PEACH ANGEL PIE

3 EGG WHITES
2/3 CUP SUGAR
3/4 CUP FLAKE COCONUT, TOASTED
1/2 CUP CORN FLAKES (CRUMBLED)
1/3 CUP TOASTED ALMONDS (SLIVERED)
2 1/2 CUPS SLICED PEACHES (FRESH OR FROZEN)
OR ANY OTHER FRUIT IN SEASON - DRAINED

BEAT THE EGG WHITES UNTIL FOAMY, GRADUALLY ADDING SUGAR. CONTINUE BEATING UNTIL GLOSSY. FOLD IN COCONUT, CORN FLAKES AND ALMONDS. SPREAD EVENLY ON THE SIDES AND BOTTOM OF A 9 INCH PIE PLATE. BAKE IN A 275 DEGREE OVEN FOR 50 TO 60 MINUTES. COOL. FILL WITH PEACHES AND TOP WITH WHIPPED CREAM AND COVER WITH 2 TABLESPOONS TOASTED COCONUT.

EUNICE MANION (MRS. WILLIAM)
SURF PINES, OREGON

EASY BUTTERSCOTCH PIE FILLING

- 1 CUP BROWN SUGAR
- 5 ROUNDED TABLESPOONS FLOUR
- 1 PINCH OF SALT
- 3 EGGS
- 2 1/2 CUPS MILK
- 1 TABLESPOON BUTTER
- 1 TEASPOON VANILLA

MIX FLOUR AND SUGAR TOGETHER, WITH THE SALT. ADD 2 CUPS OF MILK. BEAT THE EGG YOLKS INTO THE REMAINING 1/2 CUP OF MILK AND ADD TO SUGAR MIXTURE. COOK OVER MEDIUM HEAT, STIRRING CONSTANTLY UNTIL THICKENED. ADD BUTTER AND VANILLA. LET COOL, STIRRING THREE OR FOUR TIMES. POUR INTO A BAKED 9 INCH PIE SHELL.

COVER WITH MERINGUE - BEAT THE THREE EGG WHITES, ADDING THREE TABLESPOONS OF SUGAR TO THE STIFF EGG WHITES. BROWN UNDER THE BROILER 1 MINUTE.

MADELINE CAREY (MRS. T. J.)
SEMINARY MOTHER'S CLUB
MT. ANGEL, OREGON

CUSTARD PIE

- | | |
|---------------------|--------------------|
| 3 EGGS | 2 CUPS MILK |
| 5 TABLESPOONS SUGAR | 1 TEASPOON VANILLA |
| 1/8 TEASPOON SALT | NUTMEG |

BEAT EGGS SLIGHTLY WITH FORK, ADD SUGAR SALT, MILK AND VANILLA. STRAIN INTO A PIE PLATE LINED WITH PASTRY WHICH HAS BEEN THOROUGHLY CHILLED. SPRINKLE WITH NUTMEG. BAKE IN HOT OVEN, 450 DEGREES. AFTER 10 MINUTES REDUCE HEAT TO MODERATE OVEN, 350 DEGREES, CONTINUE BAKING FOR 30 MINUTES MORE, OR UNTIL KNIFE BLADE INSERTED IN CENTER COMES OUT CLEAN.

JULIE HERBERG (MRS. E.)
GEARHART, OREGON



FRUIT COCKTAIL PIE

1 No. 2 CAN FRUIT COCKTAIL, WELL DRAINED
1 CUP FLOUR, SIFTED
1 CUP SUGAR, GRANULATED
1 TEASPOON SODA
1/2 TEASPOON SALT
1 EGG
1/2 CUP COARSELY BROKEN NUTS
4 TABLESPOONS BROWN SUGAR

DRAIN COCKTAIL. MIX WELL BY HAND, THE FLOUR, SUGAR, SODA, SALT AND EGG. ADD THE DRAINED COCKTAIL FRUITS AND MIX LIGHTLY UNTIL ALL INGREDIENTS ARE MOISTENED. SPRINKLE A LAYER OF NUTS ON BOTTOM OF A GREASED PIE PLATE. POUR OVER THIS THE COCKTAIL MIXTURE AND FINALLY TOP WITH BROWN SUGAR AND REMAINING NUTS. BAKE AT 325 DEGREES FOR 45 MINUTES.

MRS. H. B. PRUDHOMME
SEMINARY MOTHER'S CLUB
MT. ANGEL, OREGON

CHEESE CRUMBLE RHUBARB PIE

PASTRY FOR 9 INCH PAN. RHUBARB FILLING-

1 1/3 CUPS SUGAR
3/4 CUP FLOUR
1/4 TEASPOON SALT
5 CUPS SLICED FRESH RHUBARB

MIX TOGETHER SUGAR, FLOUR AND SALT. ADD RHUBARB AND MIX WELL. TURN INTO PREPARED PASTRY SHELL. MIXTURE WILL BE VERY DRY.

CHEESE CRUMBLE TOPPING-

1/3 CUP SUGAR
1/2 CUP FLOUR
3/4 CUP SHREDDED SHARP CHEDDAR CHEESE
3 TABLESPOONS BUTTER OR MARGARINE

MIX TOGETHER SUGAR, FLOUR AND CHEESE. CUT OR RUB IN BUTTER UNTIL MIXTURE IS CRUMBLY. LINE 9 INCH PIE PAN WITH PASTRY, TRIM AND FLUTE EDGE. FILL WITH RHUBARB FILLING. COVER FILLING WITH CHEESE CRUMBLE TOPPING, LEAVING 3 INCH CIRCLE IN CENTER OF PIE UNCOVERED. PRESS DOWN TOPPING LIGHTLY. SPRINKLE 1 TEASPOON WATER OVER UNCOVERED CIRCLE. BAKE AT 400 DEGREES, 50 TO 55 MINUTES OR UNTIL TOPPING IS GOLDEN BROWN. COOL SLIGHTLY.

MRS. ANDREW F. SEARS
PORTLAND, OREGON

DUTCH RHUBARB PIE

3 1/2 CUPS DICED RHUBARB	1/4 TEASPOON CLOVES
1 CUP SUGAR	1/4 TEASPOON CINNAMON
5 TABLESPOONS FLOUR	2/3 CUP EVAPORATED MILK
1/4 TEASPOON SALT	1 TABLESPOON MELTED BUTTER

MIX SUGAR, FLOUR, SALT AND SPICES- EVAPORATED MILK AND BUTTER. POUR OVER RHUBARB. BAKE AT 400 DEGREES FOR 25 MINUTES. REDUCE HEAT TO 375 DEGREES AND BAKE 25 MINUTES LONGER. COVER WITH ALUMINUM FOIL DURING LAST 10 MINUTES OF BAKING.

STELLA SIGURDSON (MRS. OSWALD)

PINEAPPLE PIE

(THIS PIE IS GOOD MADE THE DAY BEFORE)

COOK THE FOLLOWING IN A DOUBLE BOILER ABOUT 15 MINUTES.

4 EGG YOLKS
1/2 CUP SUGAR
1/2 CUP CRUSHED PINEAPPLE
1/4 TEASPOON SALT
1 TABLESPOON LEMON JUICE

DISSOLVE 4 TABLESPOONS LEMON JELLO IN 1/2 CUP PINEAPPLE JUICE. MIX WITH THE ABOVE MIXTURE AND LET COOL. WHEN COOL, MIX STIFF MERINGUE OF 4 EGG WHITES, 8 TABLESPOONS SUGAR, 1/4 TEASPOON CREAM TARTAR. FOLD IN EGG YOLK MIXTURE AND SPOON INTO COOKED SHELL. SHOULD BE REFRIGERATED SEVERAL HOURS. AN HOUR BEFORE SERVING, COVER WITH WHIPPED CREAM AND CHOPPED NUTS.

MRS. JOHN VOVES
SEMINARY MOTHERS' CLUB
SALEM, OREGON

SPRINGTIME PIE

2 CUPS RHUBARB CUT IN SMALL PIECES) SIFT TOGETHER, COMBINE RHBARB AND DRY INGREDIENTS.
1 CUP SUGAR	
1/4 TEASPOON SALT	
2 TABLESPOONS FLOUR	
2 EGGS BEATEN	
1 CUP CRUSHED PINEAPPLE.	

MIX BEATEN EGGS AND PINEAPPLE AND ADD TO RHUBARB. LINE PIE PLATE WITH LOWER CRUST AND ADD FILLING. MAKE A FEW SLASHES IN UPPER CRUST OR COVER WITH LATTICE CRUST. BAKE AT 450 DEGREES FOR 15 MINUTES AND THEN AT 350 DEGREES FOR 30 MINUTES.

MRS. FRED W. BUTKINS
SEMINARY MOTHER'S CLUB
MT. ANGEL, OREGON

CRUNCH TOP APPLE CHERRY PIE

1 UNBAKED PIE SHELL (10 INCH)
1 CAN (1 POUND) PITTED SOUR RED CHERRIES, DRAINED
4 CUPS THINLY SLICED APPLES
1/2 CUP SUGAR
1/2 TEASPOON CINNAMON
1/4 TEASPOON NUTMEG
1/4 TEASPOON SALT
1/2 CUP FIRMLY PACKED LIGHT BROWN SUGAR
1/3 CUP FLOUR
1/2 CUP WHEAT GERM
1/2 CUP BUTTER OR MARGARINE
1/2 CUP GRATED CHEDDAR CHEESE

DRAIN AND COMBINE CHERRIES, APPLES, SUGAR AND CINNAMON, NUTMEG AND SALT. TOSS TO MIX AND POUR INTO PASTRY LINED PIE PAN. COMBINE BROWN SUGAR, FLOUR, WHEAT GERM AND BUTTER. MIX WITH FORK UNTIL CRUMBLY. STIR IN CHEESE, SPREAD OVER FRUIT MIXTURE IN PIE SHELL. BAKE AT 350 DEGREES FOR 1 HOUR, OR UNTIL APPLES ARE TENDER.

MRS. ANDREW F. SEARS
PORTLAND, OREGON

CRANBERRY MERINGUE PIE

1 CUP SUGAR
4 TABLESPOONS CORNSTARCH
1 1/2 CUPS CRANBERRY JUICE
1/2 CUP ORANGE JUICE
1/2 TEASPOON SALT
4 TABLESPOONS SUGAR
1 TABLESPOON GRATED ORANGE PEEL
2 EGG WHITES
9 INCH BAKED PIE SHELL

COMBINE SUGAR, CORNSTARCH AND SALT. GRADUALLY ADD TO CRANBERRY AND ORANGE JUICE, STIRRING CONSTANTLY. COOK OVER LOW HEAT UNTIL VERY THICK AND CLEAR. COOL. POUR INTO BAKED PIE SHELL. BEAT EGG WHITES UNTIL STIFF, GRADUALLY ADD SUGAR AND CONTINUE BEATING UNTIL MIXTURE STANDS IN PEAKS. FOLD IN GRATED ORANGE PEEL. SWIRL OVER PIE AND BAKE IN MODERATELY SLOW OVEN 325 DEGREES, FOR 20 MINUTES OR UNTIL MERINGUE IS GOLDEN BROWN. COOL BEFORE SERVING.

MRS. JOHN VANDERWERF
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

UPSIDE DOWN BERRY COBBLER

(EASY TO MAKE - GOOD TO EAT)

CREAM - 1/4 CUP BUTTER

ADD - 1/2 CUP SUGAR

SIFT TOGETHER-

1 CUP FLOUR

2 TEASPOONS BAKING POWDER

1/8 TEASPOON SALT

ADD DRY INGREDIENTS TO THE CREAM MIXTURE, ALTERNATELY WITH 1/2 CUP MILK. POUR BATTER INTO GREASED CASSEROLE.

POUR 2 CUPS BERRIES OVER BATTER. COVER WITH 1/2 CUP SUGAR. POUR 1 CUP BERRY JUICE OVER ALL. BAKE 45 MINUTES AT 375 DEGREES.

MRS. HESTER TURNER
PORTLAND, OREGON

CHERRY SHORTCAKE

2 CUPS SIFTED FLOUR

1/2 CUP SHORTENING

3 TEASPOONS BAKING POWDER

1 EGG, BEATEN

3/4 TEASPOON SALT

MILK

3 TABLESPOONS SUGAR

SIFT FLOUR, BAKING POWDER, SALT AND SUGAR TOGETHER. CUT IN SHORTENING UNTIL MIXTURE IS LIKE COARSE CORN MEAL. ADD EGG AND ENOUGH MILK TO MAKE A SOFT DOUGH. SPREAD IN GREASED PAN 13 X 9 X 2". COVER THICKLY WITH PITTED DARK CHERRIES AND SPRINKLE WITH MIXTURE OF SUGAR AND CINNAMON. DOT WITH BUTTER. BAKE IN HOT OVEN 450 DEGREES UNTIL DONE. PEACHES, PRUNES, APRICOTS OR APPLES MAY BE SUBSTITUTED.

MRS. H. M. WHEATLEY

APPLE PUDDING DELICIOUS

CREAM-

1 CUP SUGAR

1/4 CUP BUTTER

ADD-

1 BEATEN EGG

SIFT THE FOLLOWING AND ADD TO THE CREAMED MIXTURE-

1 CUP FLOUR

1 TEASPOON SODA

1 TEASPOON CINNAMON

1/2 TEASPOON SALT

ADD-

2 CUPS DICED APPLES

1/2 CUP CHOPPED NUTS

BAKE 45 MINUTES AT 350 DEGREES IN 8 X 8" PAN. WHEN READY TO SERVE, POUR KRAFT CARAMEL TOPPING (WHICH HAS BEEN DILUTED WITH LITTLE MILK) OVER EACH PIECE.

NONA MOONEY (MRS. CHARLES)

CRANBERRY PUDDING

1 CUP HEAPING WHOLE CRANBERRIES
1/2 CUP FLOUR
1/2 CUP MOLASSES
BOILING WATER
1 CUP FLOUR
1/2 TEASPOON SALT
1 TEASPOON SODA
2 TEASPOONS BAKING POWDER

MIX TOGETHER CRANBERRIES AND FLOUR. TO MOLASSES ADD ENOUGH BOILING WATER TO FILL CUP. SIFT TOGETHER FLOUR SALT, SODA AND BAKING POWDER. MIX ALL INGREDIENTS TOGETHER. PUT IN GREASED 1 POUND COFFEE CAN AND STEAM FOR 1 1/2 TO 2 HOURS. COOL. SERVE WITH FOLLOWING SAUCE.

1 CUP SUGAR
1/2 CUP CREAM
1/2 CUP BUTTER OR MARGARINE
1 TEASPOON VANILLA.

MIX AND BRING TO BOIL AND SERVE HOT OVER PUDDING.

MRS. CHARLES AUCH
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

EUROPEAN APPLE PUDDING

5 CUPS SLICED APPLES
1/2 CUP BROWN OR WHITE SUGAR
1 CUP FLOUR, SIFTED
1 TEASPOON BAKING POWDER
1/3 CUP BUTTER OR MARGARINE
1 EGG

PUT SLICED APPLES IN A GREASED 10 X 12" BAKING DISH. SPRINKLE WITH THE 1/2 CUP SUGAR. SIFT FLOUR, BAKING POWDER AND SUGAR TOGETHER, THEN MIX WITH SOFTENED BUTTER AND EGG. ROLL OUT ON LIGHTLY FLOURED BOARD TO SIZE TO COVER TOP OF BAKING DISH USED. PLACE ON TOP OF APPLES IN BAKING DISH AND CUT SEVERAL HOLES IN TOP FOR ESCAPE OF STEAM. SPRINKLE TOP WITH A FEW TABLESPOONS OF SUGAR AND CINNAMON TO TASTE. BAKE IN MODERATE OVEN 375 DEGREES UNTIL APPLES ARE TENDER, 35 TO 40 MINUTES. MAY BE SERVED WARM OR COLD. SERVES 6 TO 8.

MRS. H. B. PRUDHOMME
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

RHUBARB CRUNCH

- 1 CUP SIFTED FLOUR
- 3/4 CUP OATMEAL (UNCOOKED)
- 1 CUP BROWN SUGAR (FIRMLY PACKED)
- 1/2 CUP MELTED BUTTER
- 1 TEASPOON CINNAMON

MIX THE ABOVE INGREDIENTS, UNTIL CRUMBLY. PRESS ONE HALF OF CRUMBS INTO A GREASED 9 INCH BAKING PAN. COVER WITH 4 CUPS DICED RHUBARB.

COMBINE—

- 1 CUP SUGAR
- 2 TABLESPOONS CORNSTARCH
- 1 TEASPOON VANILLA

COMBINE THESE INGREDIENTS, AND COOK UNTIL THICK AND CLEAR. POUR OVER RHUBARB, TOP WITH REMAINING CRUMBS. BAKE 1 HOUR AT 350 DEGREES.

ROSE O'DONNELL (MRS. JOHN V.)
PORTLAND, OREGON

SURPRISE DESSERT

SIFT TOGETHER—

- 1 CUP FLOUR
- 1 CUP SUGAR
- 1/2 TEASPOON SALT
- 1 TEASPOON SODA

ADD 1 BEATEN EGG AND 1 NO. 2 CAN FRUIT COCKTAIL (WELL DRAINED) AND PUT IN AN 8 X 8" PAN. SPRINKLE OVER THE TOP 1/2 CUP BROWN SUGAR AND 1/2 CUP CHOPPED NUTS. BAKE IN A 350 DEGREE OVEN FOR 40 MINUTES.

SEMINARY MOTHERS' CLUB

BLUEBERRY DELIGHT

- 2 CUPS CRUSHED GRAHAM CRACKERS
- 1/2 CUP SUGAR
- 1/2 CUP SOFT BUTTER

BLEND ABOVE AND PUT IN 9 X 12" PYREX BAKING DISH. MIX TOGETHER—

- 2 EGGS
- 1/2 CUP SUGAR
- 1/2 TEASPOON VANILLA
- 1-8 OUNCE PACKAGE CREAM CHEESE

SPREAD ON FIRST MIXTURE. BAKE AT 350 DEGREES FOR 15 MINUTES AND COOL. SPREAD BLUEBERRY PIE MIX OVER TOP. TOP WITH WHIPPED CREAM.

MARTHA LELL (MRS. JOHN)
PORTLAND, OREGON

CHERRY PUDDING

CRUST-

1 1/2 CUPS FLOUR	3/4 CUP MELTED BUTTER
1 1/2 CUPS ROLLED OATMEAL	1 TEASPOON SODA
1 1/4 CUPS BROWN SUGAR	1/2 TEASPOON SALT

FILLING-

JUICE FROM 1 CAN PIE CHERRIES
1 CUP SUGAR
3 TABLESPOONS FLOUR
1 CAN PIE CHERRIES

MIX TOGETHER ALL THE INGREDIENTS FOR THE CRUST TO MAKE A CRUMBLY MIXTURE. PUT HALF OF MIXTURE IN BUTTERED BAKING DISH, SAVING OTHER HALF FOR TOPPING. MIX CHERRY JUICE, SUGAR AND FLOUR TOGETHER AND COOK UNTIL MIXTURE BECOMES THICK. ADD CHERRIES - POUR INTO CRUST, TOP WITH REMAINING CRUMB MIXTURE. BAKE IN A 375 DEGREE OVEN UNTIL BROWNED. SERVE WARM WITH WHIPPED CREAM OR ICE CREAM.

SHIRLEY ERNST (MRS. JIM)
PORTLAND, OREGON

PEACH CUSTARD DESSERT

A RICH SOUR CREAM PASTRY FORMS THE FRAME OF THIS CUSTARD TOPPED FRESH PEACH DESSERT.

PASTRY-

1 1/4 CUPS FLOUR
1/2 TEASPOON SALT
1/2 CUP (1 CUBE) BUTTER OR MARGARINE
3 TABLESPOONS THICK CULTURED SOUR CREAM

CUSTARD-

3 EGG YOLKS
1 CUP SUGAR
2 TABLESPOONS FLOUR
3/4 CUP THICK SOUR CREAM
6 FRESH PEACHES PEELED AND SLICED

SIFT FLOUR AND SALT TOGETHER INTO A BOWL. CUT IN BUTTER UNTIL THE SIZE OF SMALL PEAS. ADD SOUR CREAM TO FORM DOUGH. PAT DOUGH INTO A SHALLOW 10 X 6" BAKING DISH, COVERING BOTTOM AND SIDES. (DOUGH WILL BE RATHER CRUMBLY) BAKE IN HOT OVEN 425 DEGREES FOR 10 MINUTES. MAKE CUSTARD BY BEATING EGG YOLKS SLIGHTLY AND COMBINING WITH SUGAR, FLOUR, AND SOUR CREAM. STIR MIXTURE UNTIL WELL BLENDED. REDUCE HEAT TO 350 DEGREES. REMOVE CRUST FROM OVEN AND ARRANGE PEACHES ON THE CRUST. POUR CUSTARD MIXTURE OVER THE TOP. COVER WITH FOIL AND BAKE 35 MINUTES LONGER. REMOVE FOIL AND BAKE 15 MINUTES MORE, OR UNTIL CUSTARD IS SET. SERVE WARM OR CHILLED.

HELEN CUMMINS (MRS. J. E.)

CHERRY DESSERT

1 No. 2 CAN CHERRIES
1 CUP SUGAR
3 OR 4 TABLESPOONS FLOUR

COOK UNTIL THICK - COOL. (CHERRY PIE MIX, IN CANS MAY BE USED) MIX TOGETHER-

2/3 CUP BUTTER OR MARGARINE
1 CUP BROWN SUGAR

1 1/2 CUPS OATMEAL

ADD-

1 EGG
1 1/2 CUPS FLOUR
3/4 TEASPOON SODA

DIVIDE INTO TWO PARTS, PRESS ONE PART INTO UNGREASED 9 X 13" PAN. ADD CHERRIES AND SPRINKLE REST OF DOUGH ON TOP. BAKE AT 350 DEGREES FOR 30 MINUTES, SERVE WITH WHIPPED CREAM OR ICE CREAM.

MRS. JAKE GREENSTEIN
ST. CLARE PARISH
PORTLAND, OREGON

LEMON CAKE PUDDING

1 CUP SUGAR 1 CUP MILK
1 TABLESPOON BUTTER 2 EGG WHITES
2 TABLESPOONS FLOUR JUICE OF 1 LEMON
2 EGG YOLKS

CREAM SUGAR AND BUTTER IN BOWL, ADD FLOUR, BEAT EGG YOLKS, ADD MILK AND STIR INTO SUGAR, ADD LEMON JUICE. FOLD IN STIFFLY BEATEN EGG WHITES. POUR INTO BAKING DISH, PUT IN PAN OF WATER. BAKE IN MEDIUM OVEN (350 DEGREES) FOR HALF HOUR. SERVES 5.

MRS. N. P. SEALY

OPEN 6 A.M.

THE WILDS' CAFE

— AND —

OCEANVIEW APTS.

DIVISION AND HWY. 101
CANNON BEACH, OREGON

ARNOLD AND KATHERINE WILD
PHONE HE 6-2545

OLD FASHIONED SHORTCAKES

SIFT TOGETHER-

2 CUPS FLOUR
1/4 CUP SUGAR

4 TEASPOONS BAKING POWDER
1 TEASPOON SALT

CUT IN COARSELY-

1/4 CUP SHORTENING

STIR IN AND MIX LIGHTLY-

3/4 CUP CREAM (USE HALF AND HALF)

TURN OUT ONTO LIGHTLY FLOURED BOARD AND ROLL 1 INCH THICK. CUT INTO SQUARES OR WITH 3 INCH CUTTER TO MAKE PORTIONS. (SHOULD BE SIX). PLACE IN GREASED PAN AND BAKE 12 TO 15 MINUTES AT 450 DEGREES. SPLIT HOT BISCUITS AND FILL WITH STRAWBERRIES OR OTHER FRUIT AND SERVE WITH EITHER PLAIN OR WHIPPED CREAM.

JANE KEELER (MRS. JACK)
GEARHART, OREGON



ANGEL LEMON DELIGHT

VERY LIGHT - SETS WITHIN 1/2 HOUR

1 CUP SUGAR

1 TABLESPOON GELATIN

4 EGGS - SEPARATED

1 LEMON

1/2 CUP HOT WATER

CREAM THE SUGAR AND THE EGG YOLKS WELL TOGETHER UNTIL A LIGHT YELLOW. ADD THE GRATED RIND AND THE JUICE OF THE LEMON. ADD THE GELATIN WHICH HAS BEEN DISSOLVED IN 1/2 CUP HOT WATER. BEAT THE EGG WHITES STIFF AND THEN FOLD INTO THE REST OF THE MIXTURE, STIRRING WELL. CHILL.

MARY RIPPET (MRS. JOHN)

FIVE MINUTE CUSTARD

COMBINE IN METAL SAUCE PAN AND STIR WELL-

1/4 CUP SUGAR
3/4 CUP INSTANT NONFAT DRY MILK
1/8 TEASPOON SALT

ADD AND BEAT UNTIL SMOOTH-

1/2 CUP FRESH MILK
2 WHOLE EGGS OR 4 EGG YOLKS

STIR IN AFTER BEATING-

1 1/2 CUPS FRESH MILK

FASTEN COOKING THERMOMETER TO SIDE OF SAUCE PAN- COOK OVER MODERATE HEAT, STIRRING CONSTANTLY UNTIL TEMPERATURE REACHES 175 DEGREES OR ABOUT 4 MINUTES. (JUST UNTIL IT STARTS TO THICKEN.) REMOVE FROM HEAT AND CHILL. BEFORE SERVING STIR IN 1 TEASPOON OF VANILLA. THIS CUSTARD MAY BE USED FOR HOLIDAY EGGNOG BY ADDING 1/4 TEASPOON NUTMEG BEFORE COOKING. AFTER COOKING ADD-

1 TEASPOON (OR MORE) BRANDY FLAVORING
1/2 TEASPOON (OR MORE) RUM FLAVORING

THEN MIX EQUAL PARTS OF CUSTARD AND RICH MILK. STIR WELL. ADD DESIRED ADDITIONAL INGREDIENTS OR SERVE AS IS SPRINKLED WITH NUTMEG. ESPECIALLY GOOD SERVED HOT.

MRS. LELAND CHEYNE
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

BERRY-FILLED ANGEL FOOD DESSERT

PREPARE WHITE ANGEL FOOD CAKE BY CUTTING A ONE INCH LAYER FROM AN INVERTED 10 INCH ROUND CAKE, AND LAY CAREFULLY TO THE SIDE. WITH THE FINGERS FORM A HOLLOW, BY REMOVING THE CAKE IN PIECES FROM THE CENTER. FILL WITH FOLLOWING MIXTURE, REPLACE TOP, FROST SIDES AND TOP WITH WHIPPED CREAM. CHILL OVER NIGHT OR AT LEAST 6 HOURS.

BERRY MIXTURE-

1 PACKAGE (12 OUNCE) FROZEN STRAWBERRIES THOROUGHLY THAWED AT ROOM TEMPERATURE, OR ABOUT 20 MINUTES UNDER RUNNING WATER.
2 TEASPOON KNOX GELATIN, SOFTENED IN
2 TABLESPOONS COLD WATER (DISSOLVE OVER HOT WATER)

STIR GELATIN MIXTURE INTO THAWED BERRIES AND CHILL SLIGHTLY

1/2 PINT WHIPPING CREAM.

WHIP CREAM AND FOLD INTO BERRY AND GELATIN MIXTURE. (IF MORE TARTNESS IS DESIRED, ADD 1 TABLESPOON LEMON JUICE TO BERRIES BEFORE STIRRING IN GELATIN.)

MRS. H. B. PRUDHOMME
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

RICE CUSTARD PUDDING

2 EGGS
2 CUPS MILK, SCALDED
1/2 CUP RAISINS (OPTIONAL)
1 TEASPOON VANILLA
1/8 TEASPOON CINNAMON OR NUTMEG
1 1/2 CUPS COOKED RICE
1/2 TEASPOON SALT
1/2 CUP SUGAR
2 TABLESPOONS BUTTER

BEAT EGGS SLIGHTLY, ADD MILK SLOWLY, STIRRING CONSTANTLY. ADD OTHER INGREDIENTS IN ORDER LISTED AND POUR INTO GREASED BAKING DISH. SET IN PAN OF HOT WATER AND BAKE IN MODERATELY SLOW OVEN 325 DEGREES, UNTIL SET.

ETHEL ELLIOTT (MRS. J. K.)

CHOCOLATE EASTER EGG DESSERT

2 ENVELOPES KNOX GELATIN
1 CUP SUGAR
1/4 TEASPOON SALT
2 1/2 CUPS OF MILK
1 12 OUNCE JUMBO PACKAGE OF CHOCOLATE CHIPS
2 TEASPOONS OF VANILLA
1 PINT WHIPPED CREAM

MIX TOGETHER GELATIN, SUGAR AND SALT IN A 2 1/2 QUART SAUCEPAN. STIR IN MILK AND CHOCOLATE CHIPS. PLACE OVER MEDIUM HEAT, STIRRING CONSTANTLY, UNTIL GELATIN IS DISSOLVED AND CHOCOLATE IS MELTED. REMOVE FROM HEAT, BEAT WITH ROTARY BEATER UNTIL CHOCOLATE IS BLENDED. STIR IN THE VANILLA AND CHILL - STIRRING OCCASIONALLY UNTIL THE MIXTURE MOUNDS SLIGHTLY WHEN DROPPED FROM A SPOON. FOLD IN WHIPPED CREAM. TURN INTO A MOLD OR USE A LARGE MIXING BOWL. CHILL UNTIL FIRM.

MARGARET MCILVENNY (MRS. LUKE)

FRUIT AMBROSIA

2 CUPS PEACHES
2 CUPS PEARS
4 CUPS SUGAR
2 TEASPOONS LEMON JUICE
1/2 CUP ORANGE PULP
1/2 CUP SLICED MARSHCHINO CHERRIES
1/2 CUP WALNUTS

COOK ALL TOGETHER - ADD CHERRIES AND NUTS LAST. BOIL UNTIL THICK.



HAZEL ROLISON (MRS. L.H.)

BISQUE TORTONI

(A VERY LIGHT, DELICATE DESSERT - GOOD TO SERVE AFTER FULL COURSE DINNER.)

1 TABLESPOON GELATIN	1 TEASPOON VANILLA
1/4 CUP COLD MILK	1/2 CUP SUGAR
1 CUP SCALDED MILK	2 EGGS, SEPARATED
DASH OF SALT	1/4 TEASPOON ALMOND
1 CUP CREAM WHIPPED	FLAVORING (OPTIONAL)

SOAK GELATIN IN COLD MILK 5 MINUTES. BEAT EGG YOLKS WITH THE SUGAR AND ADD TO SCALDED MILK IN DOUBLE BOILER. HEAT ONLY UNTIL MIXTURE COATS SPOON. REMOVE FROM HEAT AND ADD SOAKED GELATIN. COOL AND ADD STIFFLY BEATEN EGG WHITES FLAVORING AND SALT. FOLD IN WHIPPED CREAM AND POUR INTO PYREX DISH OR BREAD SIZE PAN LINED WITH FINELY ROLLED GRAHAM CRACKERS OR VANILLA WAFERS. SPRINKLE TOP WITH CRACKER CRUMBS AND CHOPPED NUTS. LET SET IN REFRIGERATOR FOR SEVERAL HOURS. SERVES 6 TO 8.

MRS. VERNA M. BATES
OCEAN HOME FARM

ORANGE ANGEL FOOD DESSERT

1/2 ANGEL FOOD CAKE
1 PACKAGE KNOX GELATIN
1/4 CUP BOILING WATER
1/4 CUP COLD WATER
1 CUP ORANGE JUICE (6 OUNCE CAN FROZEN JUICE, DILUTED WITH 1 3/4 CANS OF WATER)
1 CUP SUGAR
2 CUPS CREAM (WHIPPED)

BREAK CAKE INTO SMALL PIECES AND PLACE IN LARGE PYREX DISH. SOFTEN GELATIN IN 1/4 CUP COLD WATER. AFTER DISSOLVED, ADD HOT WATER. MIX SUGAR AND ORANGE JUICE. PUT GELATIN IN MIXTURE AND LET STAND FOR A FEW MINUTES- ADD TO WHIPPED CREAM. POUR OVER CAKE PIECES. TOP WITH ORANGE RIND AND CHOPPED NUTS. CHILL IN REFRIGERATOR FOR SEVERAL HOURS.

PAT KREIGER (MRS. ANTHONY)
ST CLARE PARISH
PORTLAND, OREGON

LEMON BISQUE

1 PACKAGE LEMON JELLO
1 1/2 CUPS WATER
1/2 CUP SUGAR
1 LEMON (USE JUICE)
1 LARGE PACKAGE PHILADELPHIA CREAM CHEESE
1 CAN CRUSHED PINEAPPLE (DRAINED)
1 LARGE CAN EVAPORATED MILK
GRAHAM CRACKERS

DISSOLVE JELLO IN 1 1/2 CUPS HOT WATER. ADD SUGAR STIR WELL UNTIL DISSOLVED, ADD LEMON JUICE. SET ASIDE TO PARTLY CONGEAL- ADD CREAM CHEESE (WHIPPED) AND PINEAPPLE. WHIP MILK (HAVE CHILLED) UNTIL VERY THICK, THEN ADD TO CHEESE AND PINEAPPLE. BLEND WITH JELLO MIXTURE. LINE A PAN WITH CRUSHED GRAHAM CRACKERS MIXED WITH BUTTER. POUR JELLO MIXTURE IN PAN, TOP WITH MORE CRACKER MIXTURE. CHILL IN REFRIGERATOR UNTIL READY TO SERVE.

MARGUERITE GEDROSE (MRS. ROBERT)
ST. CLARE PARISH
PORTLAND, OREGON

HONEY HEALTH CUSTARD

1/4 CUP HONEY
3 EGGS SLIGHTLY BEATEN
1/4 TEASPOON SALT
2 CUPS MILK, SCALDED THEN COOLED TO LUKEWARM
1 TEASPOON SOY FLOUR (BUY THIS AT HEALTH STORE)
OR USE PLAIN FLOUR
1/8 TEASPOON NUTMEG.

BLEND ALL INGREDIENTS EXCEPT NUTMEG. TURN INTO OILED CUSTARD CUPS OR BAKING DISH (8 X 10) - TOP WITH NUTMEG. SET CUPS OR PAN IN A SHALLOW PAN OF HOT WATER. BAKE AT 350 DEGREES FOR 45 MINUTES OR UNTIL FIRM. SERVE HOT OR COLD. SERVE WITH FRESH FRUIT.

LENA CERVETTO (MRS. A.)

MARSHMALLOW DESSERT

- 1 POUND MARSHMALLOWS
- 1/2 CUP MILK
- 1 LARGE CAN CHILLED EVAPORATED MILK
- 1 TABLESPOON LEMON JUICE
- 1/2 CUP MARASCHINO CHERRIES, CHOPPED
- 1 SMALL CAN CRUSHED PINEAPPLE
- 1 CUP CHOPPED NUTS
- 1 TEASPOON VANILLA
- 20 GRAHAM CRACKERS

MELT MARSHMALLOWS WITH 1/2 CUP MILK. COOL. CRUSH GRAHAM CRACKERS, PUTTING HALF INTO BOTTOM OF BUTTERED PAN 10 X 13". WHIP CHILLED MILK WITH LEMON JUICE. FOLD MARSHMALLOWS, CHERRIES, PINEAPPLE AND NUTS INTO MILK. ADD VANILLA. POUR INTO PAN AND TOP WITH REMAINING CRUMBS. CHILL.

BETTY WELLS (MRS. CLIFFORD)

APRICOT MARLOW

- 1 CUP APRICOT NECTAR
- 20 MARSHMALLOWS
- 1/8 TEASPOON SALT
- 2 TABLESPOONS LEMON JUICE
- 1 CUP WHIPPING CREAM

COMBINE NECTAR AND MARSHMALLOWS AND HEAT OVER BOILING WATER UNTIL MARSHMALLOWS ARE MELTED. REMOVE FROM HEAT, ADD SALT AND LEMON JUICE AND COOL. FOLD IN WHIPPED CREAM, POUR INTO REFRIGERATOR TRAY AND FREEZE.

MRS. HOWELL APPLING JR.
SALEM, OREGON

CHOCOLATE MOUSSE

FOR ONE PERSON-

- 1 EGG - SEPARATE YOLK AND WHITE AND BEAT SEPARATELY, THEN FOLD TOGETHER.
- 1 OUNCE BITTERSWEET EATING CHOCOLATE MELTED AND STIRRED INTO EGG MIXTURE.
- STIR IN 1/2 TEASPOON RUM.

THIS MIXTURE WILL LOOK VERY PECULIAR AFTER THIS PROCESS - BUT WATCH FINISHED PRODUCT! PLACE IN CUSTARD CUP OR SHERBET GLASS AND PUT IN REFRIGERATOR FOR AT LEAST 12 HOURS. TOP WITH WHIPPED CREAM AND SERVE.

ANN SCHLEE
HONG KONG

BANANA TORTE

3 LARGE EGG WHITES, BEATEN STIFF
1 CUP SUGAR (SCANT), ADD GRADUALLY
1/2 TEASPOON BAKING POWDER
1/4 TEASPOON SALT
14 RITZ CRACKERS (CRUSHED IN HANDS)
2/3 CUP WALNUT MEATS

BAKE IN 9 INCH PLATE 30 MINUTES AT 325 DEGREES. WHEN COLD SPREAD WITH LAYER OF WHIPPED CREAM TO WHICH 2 TABLESPOONS POWDERED SUGAR AND 3/4 TEASPOON VANILLA HAVE BEEN ADDED. THIS TAKES 1/2 PINT OF WHIPPING CREAM. OVER LAYER OF WHIPPING CREAM, PLACE A LAYER OF SLICED BANANAS, THEN PLACE ANOTHER LAYER OF WHIPPING CREAM OVER THE BANANAS. CHILL OVERNIGHT IN REFRIGERATOR. THIS CAN BE MADE WITH FRESH STRAWBERRIES OR PINEAPPLE ALSO.

MILDRED STEWART

ORANGE-CRANBERRY TORTE

2 1/4 CUPS SIFTED ALL-PURPOSE FLOUR
1 CUP GRANULATED SUGAR
1/4 TEASPOON SALT
1 TEASPOON BAKING POWDER
1 TEASPOON BAKING SODA
1 CUP CHOPPED WALNUTS
1 CUP DICED DATES
1 CUP FRESH CRANBERRIES
2 ORANGES (GRATED RIND OF EACH)
2 EGGS (BEATEN)
1 CUP BUTTERMILK
3/4 CUP SALAD OIL
1 CUP ORANGE JUICE
1 CUP GRANULATED SUGAR

PREHEAT OVEN TO 350 DEGREES. SIFT TOGETHER INTO BOWL FLOUR, SUGAR, SALT, BAKING POWDER AND BAKING SODA. STIR IN NUTS, DATES, CRANBERRIES AND ORANGE RIND. COMBINE EGGS, BUTTERMILK AND SALAD OIL. ADD TO FLOUR-FRUIT MIXTURE. STIR UNTIL BLENDED. POUR INTO A WELL GREASED 10 INCH TUBE PAN. BAKE FOR 1 HOUR. LET STAND IN PAN UNTIL LUKEWARM... REMOVE TO RACK PLACED OVER WIDE DISH. COMBINE ORANGE JUICE AND SUGAR - POUR OVER CAKE. POUR DRIPPINGS OVER CAKE AGAIN. SET IN A DEEP DISH. WRAP IN HEAVY FOIL - REFRIGERATE 24 HOURS. SERVE IN SLICES WITH WHIPPED CREAM. KEEPS REFRIGERATED 2 WEEKS OR MORE. MAKES 12 TO 16 SERVINGS.

JO HARRIS (MRS. RILEY)

DATE TORTE

3 EGG WHITES	1 CUP CHOPPED DATES
1 CUP SUGAR	1 CUP CHOPPED NUTS
8 GRAHAM CRACKERS	1 TEASPOON VANILLA

BEAT EGG WHITES VERY STIFF. FOLD IN THE SUGAR AND THE VANILLA. COMBINE WITH THE DATES, NUTS AND GRAHAM CRACKERS - WHICH HAVE BEEN ROLLED FINE. BAKE FOR 30 MINUTES AT 350 DEGREES. WHEN READY TO SERVE TOP WITH WHIPPED CREAM.

NONA MOONEY (MRS. CHARLES)

GINGER BREAD DELICATE AND DELICIOUS

3 EGGS	1 TEASPOON CLOVE
1 CUP SUGAR	1 TEASPOON GINGER
1 CUP MOLASSES	1 TEASPOON CINNAMON
1 CUP OIL	SALT TO TASTE

PLACE ALL THE ABOVE INGREDIENTS IN LARGE BOWL AND BEAT WELL. DISSOLVE 2 LEVEL TEASPOONS SODA IN $\frac{1}{8}$ CUP OF BOILING WATER, ADD TO BEATEN MIXTURE. SIFT IN 2 CUPS FLOUR, BEAT LIGHTLY AND QUICKLY POUR INTO PAN. (BATTER WILL BE THIN.) BAKE 45 MINUTES IN MODERATE OVEN. SERVE WITH UNSWEETENED WHIPPED CREAM.

MRS. MARGARET P. BAKER

CARMEL DUMPLINGS

SAUCE-

2 TABLESPOONS BUTTER
1 $\frac{1}{2}$ CUPS BROWN SUGAR (PACKED)
1 $\frac{1}{2}$ CUPS BOILING WATER
 $\frac{1}{8}$ TEASPOON SALT

MIX ALL INGREDIENTS TOGETHER AND BOIL GENTLY WHILE MIXING DUMPLING DOUGH.

DUMPLINGS-

1 $\frac{1}{4}$ CUPS FLOUR
1 $\frac{1}{2}$ TEASPOONS BAKING POWDER
 $\frac{1}{3}$ CUP SUGAR
 $\frac{1}{8}$ TEASPOON SALT
2 TABLESPOONS BUTTER
 $\frac{1}{2}$ CUP MILK
 $\frac{1}{2}$ TEASPOON VANILLA

SIFT TOGETHER FLOUR, BAKING POWDER, SUGAR AND SALT. CUT IN BUTTER. ADD MILK AND VANILLA. MIX THOROUGHLY AND DROP BY TEASPOONS INTO BOILING CARMEL SAUCE. COVER TIGHTLY AND BOIL OVER LOW HEAT FOR 20 MINUTES. DUMPLINGS ARE VERY GOOD SERVED HOT OR COLD WITH CREAM.

MRS. FLOYD MORRELL

GRAHAM CRACKER DESSERT

- 3 EGG WHITES
- 1/2 TEASPOON BAKING POWDER
- 1 CUP SUGAR
- 1 CUP WALNUTS
- 11 CRUSHED GRAHAM CRACKERS

BEAT EGG WHITES - ADD BAKING POWDER AND CONTINUE BEATING UNTIL STIFF. FOLD IN SUGAR, WALNUTS AND GRAHAM CRACKERS. BAKE IN 8-INCH SQUARE PAN IN A 350 DEGREE OVEN FOR 30 MINUTES. COOL 4 HOURS BEFORE SERVING. TOP WITH WHIPPED CREAM.

LILLIAN LOWE (MRS. GLEN)

ORANGE GRAHAM CRACKER LOAF

- 1/2 CUP SHORTENING
- 1/2 CUP SUGAR
- 3 EGGS
- 2 2/3 CUPS GRAHAM CRACKER CRUMBS (APPROXIMATELY 30 GRAHAM CRACKERS, CRUSH ON WAX PAPER WITH ROLLING PIN)
- 1 CUP CHOPPED WALNUT MEATS
- 1/2 TEASPOON EACH SODA, BAKING POWDER AND SALT
- 1/2 CUP ORANGE JUICE
- 1 TABLESPOON GRATED ORANGE PEEL

CREAM SHORTENING AND SUGAR UNTIL LIGHT AND FLUFFY. ADD EGGS, ONE AT A TIME, AND BEAT UNTIL SMOOTH. MIX TOGETHER THE GRAHAM CRACKER CRUMBS, CHOPPED NUT MEATS, SODA, BAKING POWDER AND SALT - ADD TO THE CREAMED MIXTURE ALTERNATELY WITH THE ORANGE JUICE AND PEEL. TURN INTO A GREASED 9 BY 5 INCH LOAF PAN AND BAKE IN A MODERATE OVEN 350 DEGREES FOR 50 MINUTES, OR UNTIL A TOOTHPICK INSERTED COMES OUT CLEAN. TURN OUT ON RACK AND LET COOL - THEN SLICE. MAKES 1 LOAF.

MRS. ALICE E. KURKOSKI
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON

ORANGE SHERBET

3/4 CUP SUGAR
1 1/2 TEASPOON UNFLAVORED GELATIN
2 TABLESPOON LEMON JUICE
3/4 CUP ORANGE JUICE AND PULP
2 TABLESPOONS GRATED ORANGE RIND
1 CUP MILK
1 EGG WHITE, STIFFLY BEATEN

MIX IN SAUCEPAN SUGAR AND GELATIN, STIR IN GRADUALLY JUICE AND GRATED RIND, BRING TO BOIL. COOL. STIR IN SLOWLY THE MILK. POUR INTO REFRIGERATOR TRAY. FREEZE TO A MUSH, ABOUT 1 HOUR. BEAT IN CHILLED BOWL UNTIL CREAMY. FOLD IN BEATEN EGG WHITE. RETURN TO TRAY, FREEZE UNTIL FIRM.

ELEANOR KERR (MRS. A. F.)

PINK SQUIRREL

DELIGHTFUL "AFTER DINNER" DRINK. SERVE INSTEAD OF DESSERT)

EQUAL PARTS OF—

CREME DE ALMOND
WHITE CREME DE COCOA
SWEET CREAM
DASH OF BRANDY OR GIN

MIX IN BLENDER WITH ICE OR BLEND WELL IN SHAKER WITH SHAVED ICE. SERVE IN CHAMPAGNE GLASSES.

Hughes-Ransom Mortuary

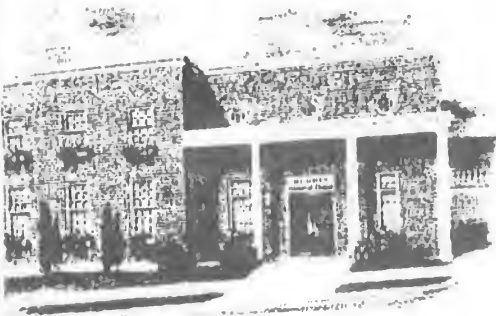
Astoria, Oregon



Chapels in

ASTORIA AND SEASIDE, OREGON

MEMBER
NATIONAL SELECTED
MORTICIANS
by invitation





'FOOD FASHIONS' WOULD NOT BE COMPLETE WITHOUT 'THE PANTRY'. HERE ARE FOODS TO BE STORED AWAY ON A SHELF, REFRIGERATOR, OR FREEZER TO BE BROUGHT OUT FOR ANY OCCASION.

HINTS

BAKED BREAD AND ROLLS, PROPERLY WRAPPED AND FROZEN, WILL BE JUST AS LIGHT AND TENDER AFTER FREEZING AS THEY WERE BEFORE.

COOL BAKED BREAD AND ROLLS THOROUGHLY, THEN WRAP, LABEL, AND FREEZE IMMEDIATELY.

COMBINATION DISHES, MEAT LOAF, SOUPS AND STEWS MAY ALL BE STORED IN THE FREEZER. PREPARING AN EXTRA AMOUNT OF FOOD AND FREEZING IT IMMEDIATELY AFTER PREPARATION IS A TIME-SAVING PROCEDURE.

MAKE A STORAGE CHART TO KEEP A RECORD OF WHAT YOU PUT IN YOUR FREEZER, WHEN YOU PUT IT IN, AND THE DATE BY WHICH THE FOOD SHOULD BE REMOVED.

PEAR MEDLEY

4 1/2 CUPS PREPARED FRUIT (ABOUT 1 1/2 LBS. RIPE PEARS)
1 ORANGE
NO. 1 FLAT CAN CRUSHED PINEAPPLE
20 MARASCHINO CHERRIES
5 CUPS SUGAR
1 BOX (1 3/4 OUNCES) POWDERED FRUIT PECTIN

PREPARE THE FRUIT - PEEL AND CORE ABOUT 1 1/2 POUNDS FULLY RIPE PEARS. GRIND PEARS AND ORANGE, OR CHOP VERY FINE. ADD CRUSHED PINEAPPLE. CHOP 20 MARASCHINO CHERRIES FINE OR ENOUGH TO MAKE 1/4 CUP. COMBINE FRUITS AND MEASURE 4 1/2 CUPS INTO A VERY LARGE SAUCEPAN.

MAKE THE JAM- MEASURE SUGAR AND SET ASIDE. ADD PECTIN TO FRUIT IN SAUCEPAN AND MIX WELL. PLACE OVER HIGH HEAT AND MIX IN SUGAR. BRING TO A FULL ROLLING BOIL AND BOIL HARD 1 MINUTE, AND SKIM OFF FOAM WITH METAL SPOON. THEN STIR AND SKIM BY TURNS FOR 5 MINUTES TO COOL SLIGHTLY, TO PREVENT FLOATING FRUIT. LADLE QUICKLY INTO GLASSES. COVER JAM AT ONCE WITH 1/8 INCH HOT PARAFFIN. MAKES ABOUT 9 MEDIUM GLASSES



CATHERINE KERR (MRS. RAY)
SALEM, OREGON

PEAR AND PINEAPPLE CONSERVE

COMBINE AND BOIL UNTIL THICK-
7 CUPS PEAR, PEELED, CORED AND MASHED
7 CUPS SUGAR

COMBINE AND BOIL, SLOWLY, UNTIL THICK-
3 LARGE CANS CRUSHED PINEAPPLE
2 CUPS SUGAR

POUR ALL INGREDIENTS TOGETHER AND BOIL SLOWLY UNTIL DESIRED THICKNESS.

MAXINE NICE (MRS. PAUL)

TOMATO PEACH CONSERVE

24 TOMATOES	1 CAN CRUSHED PINEAPPLE
4 PEACH PITS	1 TABLESPOON VANILLA
17 CUPS SUGAR	JUICE OF 1 LEMON (OPTIONAL)
12 PEACHES	

SCALD, PEEL, HALVE AND REMOVE SEEDS OF TOMATOES. CUT UP AND ADD PEACH PITS. BOIL 30 MINUTES. ADD SUGAR AND BOIL 20 MINUTES. ADD PEACHES PEELED AND CUT UP FINE AND BOIL 15 MINUTES. ADD PINEAPPLE AND BOIL 10 TO 15 MINUTES LONGER. JUST BEFORE REMOVING FROM FIRE ADD VANILLA AND LEMON JUICE.

MAUD RAHLES
GEARHART, OREGON

DILL PICKLES

PLACE WASHED CRISP PICKLES INTO JARS WITH SPRIG OF DILL AND CLOVE OF GARLIC ON BOTTOM AND SPRIG OF DILL ON TOP.

LIQUID- BOIL 1 QUART VINEGAR, 3 QUARTS WATER, 1 CUP ROCK SALT- BOIL FOR 1 MINUTE. ADD ALUM THE SIZE OF LARGE PEA. POUR OVER PICKLES AND SEAL.. THESE PICKLES WILL BE READY FOR USE IN ABOUT TWO MONTHS. CHILL WELL BEFORE SERVING.

MRS. FRED W. BUTKINS
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON



SWEET PICKLES

18 LARGE CUCUMBERS
1 QUART VINEGAR
6 CUPS SUGAR
2 SCANT TABLESPOONS SALT
1/2 PACKAGE MIXED PICKLING SPICES

WASH CUCUMBERS AND PUT INTO A LARGE BOWL OR CROCK. POUR FRESH BOILING WATER OVER THEM FOR FOUR MORNINGS. ON THE FIFTH MORNING DRAIN WELL AND CUT INTO 1 INCH PIECES, PUT BACK INTO CROCK. MAKE THE SYRUP AND POUR OVER CUCUMBERS. DRAIN SYRUP OFF CUCUMBERS AND BRING TO A BOIL AND POUR BACK OVER CUCUMBERS. DO THIS FOR THREE MORNINGS. ON THE FOURTH MORNING DRAIN OFF SYRUP AND BRING TO A HARD BOIL, DROP CUCUMBERS INTO SYRUP AND LET IT JUST COME TO A GOOD BOIL. PUT INTO JARS AND SEAL.

MAE SUTHERLAND (MRS. J. D.)

SPOILED DILL PICKLES

A GOOD WAY TO USE OLD DILL PICKLES THAT HAVE GOTTEN SOFT.

3 QUARTS SLICED OR CHUCKED DILL PICKLES
2 CUPS SUGAR
1 CUP VINEGAR
1/4 TEASPOON POWDERED ALUM
1 TABLESPOON WHOLE CLOVES
2 PIECES STICK CINNAMON

COMBINE SUGAR, VINEGAR AND SPICES. BOIL TOGETHER FOR 5 MINUTES. REMOVE FROM HEAT AND POUR OVER PICKLES IN A CROCK. WEIGHT DOWN AND LET SET FOR 3 TO 4 WEEKS.

GOLDIE SEAL (MRS. LEE)

DUTCH LUNCH PICKLES

MEDIUM SIZE CUCUMBERS. SOAK IN ICE WATER FOR TWO HOURS. DRAIN AND CUT LENGTHWISE. PACK IN JARS WITH ONE STALK CELERY, ONE CLOVE GARLIC, ONE SLICE ONION, 1 TEASPOON MIXED SPICES AND SMALL PIECE OF DILL, OR A FEW DILL SEEDS. MAKE SYRUP AS FOLLOWS—TO EACH QUART OF VINEGAR, USE 1/4 CUP SALT AND 2 CUPS SUGAR. BRING TO BOIL AND POUR OVER PICKLES HOT. (ONE QUART OF SOLUTION WILL COVER ABOUT 2 QUARTS OF PICKLES.) 1 GALLON VINEGAR MAKES ABOUT 12 QUARTS OF PICKLES.



ALICE BUSH (MRS. JACK)

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BEET RELISH

- 1 No. 303 SHOESTRING OR SLICED BEETS
- 1/2 CUP SUGAR
- 6 TEASPOONS VINEGAR
- 1/4 CUP PREPARED HORSERADISH

DRAIN BEETS, COMBINE WITH REMAINING INGREDIENTS, CHILL SEVERAL HOURS. EXCELLENT RELISH FOR MEATS.

LAURA HENDRICKSON (MRS. D. H.)

NEW FASHIONED CORN RELISH

- 1 SMALL ONION
- 1/2 CUP VINEGAR
- 1/2 CUP SUGAR
- 2 TEASPOONS CELERY SEED
- 1/2 TEASPOON MUSTARD SEED
- 1 CAN (12 OR 16 OUNCES) WHOLE KERNEL CORN
- 1/4 CUP SWEET PICKLE RELISH
- 1/4 CUP DICED PIMENTO
- 1/2 CUP CHOPPED CELERY

COMBINE CHOPPED ONION, VINEGAR, SUGAR, CELERY AND MUSTARD SEED, BRING TO BOIL. REDUCE HEAT AND SIMMER 10 MINUTES. POUR HOT LIQUID OVER A MIXTURE OF DRAINED CORN AND REMAINING INGREDIENTS- MIX AND COOL. CHILL AT LEAST 24 HOURS FOR FLAVORS TO BLEND. MAKES ABOUT 3 CUPS RELISH.

LAURA HENDRICKSON (MRS. D. H.)

INDIAN PICKLE (RELISH)

- | | | |
|--------------------|---|----------------------------|
| 12 RIPE APPLES | } | OF UNIFORM SIZE, CHOP FINE |
| 10 RIPE TOMATOES | | |
| 9 ONIONS | | |
| 2 CUPS VINEGAR | | 1 TEASPOON GINGER |
| 3 CUPS SUGAR | | 1 TEASPOON PEPPER |
| 1/4 CUP SALT | | 1 TEASPOON CINNAMON |
| 1 TEASPOON MUSTARD | | 1 TEASPOON CLOVES |

PLACE ALL INGREDIENTS IN PAN, BRING TO BOIL AND COOK UNTIL APPLES AND ONIONS ARE TENDER. (NO WATER - MAKES IT'S OWN JUICE.)

ELISE BLISSETT (MRS. GUYON)
GEARHART, OREGON

GREEN PEPPER JELLY

2 CUPS GROUND GREEN BELL PEPPERS. (DON'T TRY TO
CATCH ALL THE JUICE, USE FINE BLADE)
7 CUPS SUGAR
1 1/2 CUPS VINEGAR

MIX WELL AND BRING TO A BOIL, STIRRING CONSTANTLY. BOIL
TWO MINUTES. STILL STIRRING, TURN OFF HEAT AND ADD ONE
BOTTLE OF CERTO. STIR 8 MINUTES. TURN INTO GLASS AND
TOP WITH PARAFFIN. MAKES 6 OR 7 GLASSES. SERVE WITH
LAMB, PORK OR BEEF.

MRS. HESTER TURNER
PORTLAND, OREGON

MUSTARD SAUCE

THIS IS VERY GOOD WITH HAM, AND IT IS GOOD WITH BEEF
ROAST ALSO.

BEAT-

1 EGG

ADD-

1 TABLESPOON DRY MUSTARD
1 TABLESPOON SUGAR
2 TABLESPOONS VINEGAR
1 TABLESPOON WATER

COOK OVER HOT WATER UNTIL THICK, THEN SERVE.

FANNIE HOLLENBECK (MRS. WM. B.)

MUSTARD

GOOD FOR DIP OR SPREAD ON HAM

1 LARGE (4-OUNCE) CAN DRY MUSTARD
1 CUP MALT VINEGAR
3 EGGS
1 CUP SUGAR

MIX MUSTARD AND VINEGAR, LET SET OVERNITE. BEAT EGGS
AND SUGAR, ADD TO ABOVE - COOK IN DOUBLE BOILER UNTIL
THICK.

GRACE DAVENPORT (MRS. JIM)
OCEANLAKE, OREGON

THE MULTI-PURPOSE BARBECUED HAMBURGER MIX

- 4 MEDIUM ONIONS, CHOPPED
- 3 CLOVES GARLIC, FINELY CHOPPED
- 2 CUPS CELERY TOPS
- 1/4 CUP FAT
- 4 POUNDS HAMBURGER
- 4 TEASPOONS SALT
- 1/2 TEASPOON PEPPER
- 3 TABLESPOONS WORCESTERSHIRE SAUCE
- 2 12-OUNCE BOTTLES CATSUP

PAN FRY ONION, GARLIC AND CELERY IN FAT, IN LARGE KETTLE. ADD HAMBURGER. STIR AND COOK UNTIL ALL REDNESS OF MEAT DISAPPEARS. ADD SALT, PEPPER, WORCESTERSHIRE SAUCE AND CATSUP. SIMMER 20 MINUTES. SKIM OFF EXCESS FAT. OTHER SPICES MAY BE ADDED, IF DESIRED. YIELD - 10 CUPS. TO FREEZE- COOL QUICKLY, SPOON MIXTURE INTO 5 1 PINT CONTAINERS. SEAL. MAY BE STORED IN FREEZER UP TO 3 MONTHS.

MRS. STEPHEN C. MARICK
SEMINARY MOTHERS' CLUB
MT. ANGEL, OREGON



BARBECUE SAUCE

- | | |
|-----------------------------|----------------------------|
| 2 CANS TOMATO SAUCE | 1 TEASPOON MARGARINE |
| 1 CAN TOMATO PUREE | 1 TEASPOON SALT |
| 1 TABLESPOON DRY WINE | 1 TEASPOON PEPPER |
| 1 TABLESPOON OIL | 1 BROKEN BAY LEAF |
| 1 TABLESPOON GARLIC VINEGAR | 1 TEASPOON CHILE POWDER |
| 1 TABLESPOON TABASCO | 1/2 TEASPOON OREGANO |
| 1/2 TEASPOON SOY SAUCE | 1 TEASPOON BITTERS |
| 1/2 TEASPOON LEMON JUICE | 1 CLOVE CRUSHED GARLIC |
| 2 TEASPOONS SUGAR | 1 TABLESPOON GRATED CHEESE |

COOK ABOUT 1/2 HOUR, TASTE BEFORE ADDING MORE SEASONING. THIS MAKES 4 CUPS. (ONE CUP IS USED PER CHICKEN). THIS KEEPS WELL IN THE REFRIGERATOR. IF YOU WISH TO FREEZE THIS RECIPE, THEN THE SALT AND SOY SAUCE SHOULD BE OMITTED.

KAY WATERS (MRS. C. O.)



SUGARED WALNUTS

1 CUP SUGAR
 1/4 TEASPOON SALT
 1/2 TEASPOON CINNAMON

6 TABLESPOONS MILK
 1 TEASPOON VANILLA
 3 CUPS WALNUT HALVES

COMBINE SUGAR, SALT, CINNAMON AND MILK. COOK TO A SOFT BALL STAGE. REMOVE FROM HEAT AND ADD VANILLA AND WALNUTS AND STIR UNTIL GRAINY. TURN AT ONCE ONTO WAXED PAPER. SEPARATE WITH A FORK.

ELEANOR KERR (MRS. A. F.)

MEXICAN ORANGE CANDY

3 CUPS SUGAR
 1/2 CUP BUTTER
 1 1/2 CUPS RICH MILK
 RIND OF 2 ORANGES
 1 CUP CHOPPED WALNUTS

CARAMELIZE 1 CUP OF SUGAR UNTIL GOLDEN BROWN. HEAT MILK. ADD 2 CUPS OF SUGAR AND MILK TO CARAMEL SUGAR. COOK UNTIL ALMOST HARD BALL STAGE. ADD BUTTER, NUTS, AND GRATED ORANGE RIND. COOK A FEW MINUTES LONGER. BEAT UNTIL THICK AND CREAMY.

ETHEL LEGAULT
 ARCH CAPE, OREGON

BAKED FUDGE

4 CUPS SUGAR
1 CUP BUTTER
8 EGGS
8 OUNCES BAKER'S UNSWEETENED CHOCOLATE
14 TABLESPOONS FLOUR
4 TEASPOONS VANILLA
4 CUPS WALNUTS (CHOPPED)
POWDERED SUGAR

SIFT SUGAR. BEAT BUTTER UNTIL SOFT- BEAT EGGS UNTIL LIGHT. ADD HALF THE EGGS TO BUTTER AND GRADUALLY ADD SUGAR. BLEND UNTIL CREAMY. BEAT IN REMAINING EGGS. MELT CHOCOLATE AND COOL, THEN ADD TO OTHER MIXTURE. STIR IN FLOUR, VANILLA, AND NUTS. LINE 2 GREASED PANS WITH WAXED PAPER. BAKE IN A 325 DEGREE OVEN FOR 35 MINUTES. PLACE ON RACK TO COOL. SPRINKLE GENEROUSLY WITH POWDERED SUGAR.

CAROL MAE SMITH (MRS. JIM)
ST. PAUL, OREGON

OLD-FASHIONED BUTTER CRUNCH

THIS IS ALMOST AN ALMOND ROCA

2 CUPS FINELY CHOPPED ALMONDS
1 CUP BUTTER
1 1/4 CUPS SUGAR
2 TABLESPOONS LIGHT CORN SYRUP
2 TABLESPOONS WATER
1 12-OUNCE PACKAGE SEMI-SWEET CHOCOLATE PIECES
MELTED

SPREAD ALMONDS IN SHALLOW PAN- TOAST IN A 350 DEGREE OVEN UNTIL GOLDEN. MELT BUTTER IN A LARGE HEAVY SAUCEPAN- ADD SUGAR, SYRUP, AND WATER. COOK, STIRRING OFTEN TO A HARD-CRACK STAGE (300 DEGREES). REMOVE FROM HEAT- STIR IN 1 CUP TOASTED ALMONDS. POUR QUICKLY IN A 13 X 9 X 2" PAN, COOL COMPLETELY. WHEN SET TURN OUT IN ONE PIECE ON WAX PAPER. SPREAD HALF THE MELTED CHOCOLATE OVER TOP, SPRINKLE WITH 1/2 CUP OF ALMONDS, LET SET. TURN CANDY OVER, SPREAD WITH REMAINING CHOCOLATE, SPRINKLE WITH REMAINING ALMONDS. LET STAND UNTIL CHOCOLATE SETS. BREAK INTO PIECES. MAKES ONE POUND.

ROSALIE WEATHERS (MRS. DON)
SALEM, OREGON

CHOCOLATE FUDGE

4 CUPS SUGAR
2 CUPS CONDENSED MILK
4 SQUARES BITTER-SWEET CHOCOLATE
(MELTED IN ABOUT 1/2 CUP MILK)
4 TABLESPOONS WHITE KARO SYRUP
1/4 POUND BUTTER
2 TEASPOONS VANILLA
1 CUP CHOPPED NUTS

MELT THE CHOCOLATE AND THEN ADD SUGAR, CONDENSED MILK AND KARO SYRUP. COOK VERY SLOWLY IN A HEAVY PAN UNTIL IT FORMS A SOFT BALL IN WATER OR UNTIL IT REACHES THAT STAGE ON THERMOMETER. (TAKES ALMOST TWO HOURS) ADD BUTTER AND VANILLA-BEAT UNTIL IT BEGINS TO HARDEN. ADD NUTS.

ETHEL GILMARTIN (Mrs. E. J.)
SPOKANE, WASHINGTON

PEANUT BRITTLE

2 CUPS SUGAR
1 CUP KARO SYRUP
2 TEASPOONS BUTTER
2 CUPS RAW PEANUTS (BUY AT HEALTH FOOD
STORE)
1/2 TEASPOON SALT
2 TEASPOONS SODA

USE A HEAVY KETTLE. BOIL SUGAR, SYRUP, BUTTER AND PEANUTS TO 300 DEGREES STIRRING CONSTANTLY. REMOVE FROM HEAT AND ADD THE MIXTURE OF SALT AND SODA. POUR OUT CANDY ON BUTTERED COUNTER OR COOKIE SHEET. TRY TO STRETCH HOT CANDY AS THIN AS POSSIBLE TO MAKE IT BRITTLE.

FOR WALNUT BRITTLE, DON'T ADD WALNUTS UNTIL MIXTURE REACHES 260-280 DEGREES. THEN CONTINUE AS ABOVE.

ROSALIE WEATHERS (Mrs. DON)
SALEM, OREGON

PEANUT BUTTER FUDGE

2 CUPS SUGAR
2 TABLESPOONS LIGHT CORN SYRUP
DASH SALT
3/4 CUP MILK
1/3 CUP PEANUT BUTTER
1 TEASPOON VANILLA

MIX SUGAR, CORN SYRUP, SALT AND MILK TOGETHER IN SAUCE PAN. COOK OVER HIGH HEAT, WITHOUT STIRRING, UNTIL A DROP TESTED IN COLD WATER FORMS A SOFT BALL OR UNTIL CANDY THERMOMETER REACHES 243 F. COOL UNTIL THE SIDES OF THE SAUCE PAN CAN BE TOUCHED COMFORTABLY. WHILE CANDY COOLS WRAP A PIECE OF DAMP PAPER TOWEL AROUND THE PRONGS OF A FORK AND WIPE THE INSIDE WALLS OF THE PAN. BUTTER A PIEPAN OR PLATTER. NOW ADD THE PEANUT BUTTER AND VANILLA TO THE COOL FUDGE AND BEAT VIGOROUSLY UNTIL CANDY LOSES ITS SHINE AND STARTS TO THICKEN. POUR INTO BUTTERED CONTAINER AND LET STAND UNTIL FIRM. CUT INTO SQUARES. THIS IS REALLY DELICIOUS.

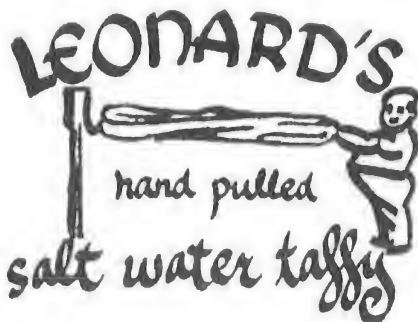
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DIVINITY DIVINE

(A FOOL-PROOF RECIPE. THE RIGHT CONSISTENCY EVERY TIME.)

- 2 1/2 CUPS SUGAR
- 1/2 CUP WHITE KARO SYRUP
- 1/2 CUP WATER
- 2 EGG WHITES, STIFFLY BEATEN

BOIL SUGAR KARO AND WATER TOGETHER UNTIL IT WILL SPIN A THREAD. POUR HALF OF THIS SYRUP MIXTURE OVER THE EGG WHITES, BEATING WHILE YOU POUR (LET YOUR ELECTRIC MIXER DO THE WORK). COOK THE OTHER HALF UNTIL IT WILL HARDEN IN WATER (THIS IS IMPORTANT, MIXTURE WILL "SNAP" IN COLD WATER) THEN POUR SLOWLY INTO THE FIRST HALF. BEAT UNTIL CREAMY. ADD CHOPPED NUTS, OR LEAVE IT PLAIN IF YOU PREFER. POUR ONTO BUTTERED DISH OR DROP ON WAX PAPER.

MRS. CLARA EGGERT
SPOKANE, WASHINGTON

MAMIE EISENHOWER FUDGE

PUT INTO A LARGE BOWL-

- 12 OUNCES CHOCOLATE CHIPS (SEMI-SWEET)
- 12 OUNCES GERMAN SWEET CHOCOLATE
- 1 PINT MARSHMALLOW CREAM
- 2 CUPS CHOPPED NUT MEATS

BOIL TOGETHER FOR 6 MINUTES THE FOLLOWING-

- 4 1/2 CUPS SUGAR
- 1/2 TEASPOON SALT
- 2 TABLESPOONS BUTTER
- 1 LARGE CAN EVAPORATED MILK

POUR THIS HOT MIXTURE OVER THE INGREDIENTS IN BOWL, BEAT UNTIL CHOCOLATE IS ALL MELTED - ADD 1 TEASPOON VANILLA. POUR IN PAN, LET STAND FEW HOURS BEFORE CUTTING.

ANN SCHINDERLE (MRS. PAUL)

LOG ROLL

MIX WITH HANDS AND SHAPE INTO BALLS.

- 1 POUND POWDERED SUGAR
- 1 CUBE BUTTER
- 3 TABLESPOONS BOURBON

LET THIS MIXTURE COOL IN REFRIGERATOR. WHEN COOLED DIP INTO MELTED CHOCOLATE CHIPS (ONE 6-OUNCE PACKAGE) AND ROLL IN CHOPPED NUTS.

MAXINE NICE (MRS. PAUL)

"STRAWBERRIES"

(SERVED AS A CANDY OR A VERY DELICATE TYPE COOKIE)

- 1 CAN SWEETENED CONDENSED MILK
- 1 POUND DRY COCONUT CHOPPED FINE
- 1/4 POUND BLANCHED ALMONDS, CHOPPED FINE
- 1 TABLESPOON GRANULATED SUGAR
- 2 PACKAGES STRAWBERRY JELLO
- 1 TEASPOON ALMOND EXTRACT
- RED FOOD COLORING - FEW DROPS TO MAKE A STRAWBERRY COLOR

COMBINE ALL INGREDIENTS EXCEPT 1/2 PACKAGE OF JELLO. MIX WELL. CHILL 1 HOUR. FORM INTO "FLAT TOP" STRAWBERRIES AND ROLL IN DRY JELLO. DRY ON WAX PAPER. MAKE LEAVES AT TOP OF TOP OF STRAWBERRY WITH LEAF TIP OF CAKE DECORATOR.

LEAVES--

- 1/2 CUP POWDERED SUGAR
- 1 TABLESPOON BUTTER
- 1 TABLESPOON CREAM
- VANILLA AND GREEN FOOD COLORING

MRS. FLO WEISS



GLOSSY ICE CREAM CHOCOLATE SAUCE

SEEMS TO IMPROVE WITH EACH REHEATING.

- 2 SQUARES UNSWEETENED CHOCOLATE
- 1 CUP LIGHT CORN SYRUP
- 1/2 TEASPOON VANILLA
- 1 TABLESPOON BUTTER

MELT CHOCOLATE IN SYRUP OVER LOW HEAT- REMOVE FROM HEAT AND STIR IN VANILLA AND BUTTER. YIELDS ONE CUP OF SAUCE.

CHARLENE WEATHERS (MRS. CARL)
SALEM, OREGON

WITCHES BREW (HALLOWEEN DRINK)

1/2 CUP BROWN SUGAR
2 QUARTS CIDER
1 TEASPOON CLOVES
DASH OF NUTMEG
1/4 TEASPOON SALT
1 TEASPOON ALLSPICE
1/3-INCH STICK OF CINNAMON



COMBINE BROWN SUGAR, SALT, CIDER—TIE SPICES IN SMALL CHEESE CLOTH AND ADD. BRING SLOWLY TO A BOIL—SIMMER FOR TWENTY MINUTES. SERVE HOT WITH A TWIST OF ORANGE PEEL.

CHARLENE WEATHERS (MRS. CARL)
SALEM, OREGON



OLDE ENGLISH HOT SPICED TEA MAKE AND STORE IN REFRIGERATOR. HEAT FOR SERVING

7 QUARTS WATER
2 1/2 CUPS SUGAR
1 1/2 TEASPOONS GROUND CLOVES
1 1/2 TEASPOONS GROUND CINNAMON
4 STICKS WHOLE CINNAMON
16 WHOLE CLOVES
7 TEA BAGS
1 LARGE CAN FROZEN CONCENTRATED ORANGE JUICE
1 SMALL CAN FROZEN CONCENTRATED LEMONADE

BOIL WATER, SUGAR, CLOVES AND CINNAMON FOR FIVE MINUTES—REMOVE FROM HEAT AND ADD SEVEN TEA BAGS FOR THREE MINUTES, REMOVE TEA BAGS AND ADD ORANGE JUICE AND LEMONADE. SERVE HOT.

BETTY WILLIAMS (MRS. GARY)
SISTERS, OREGON

TOM AND JERRY BATTER

8 EGGS SEPARATED
2 1/2 CUPS BAR SUGAR (REAL FINE GRANULATED OR
POWDERED SUGAR)
1 PACKAGE KNOX GELATIN

DISSOLVE GELATIN IN 1/2 CUP WATER, MELT OVER HOT WATER
IN DOUBLE BOILER AND COOL UNTIL SYRUPY. BEAT EGG WHITES
UNTIL STIFF, ADD 2 CUPS SUGAR, 2 TABLESPOONS AT A TIME.
BEAT EGG YOLKS, ADD REMAINING 1/2 CUP SUGAR, STIR IN
COOLED GELATIN. ADD PEPPERMINT OIL OR VANILLA TO YOUR
TASTE. FOLD WHITES AND YOLKS TOGETHER.

LOIS BALL (MRS. E. E.)
ROCKAWAY, OREGON



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OF RECIPES.



and
forgive us
our trespasses

